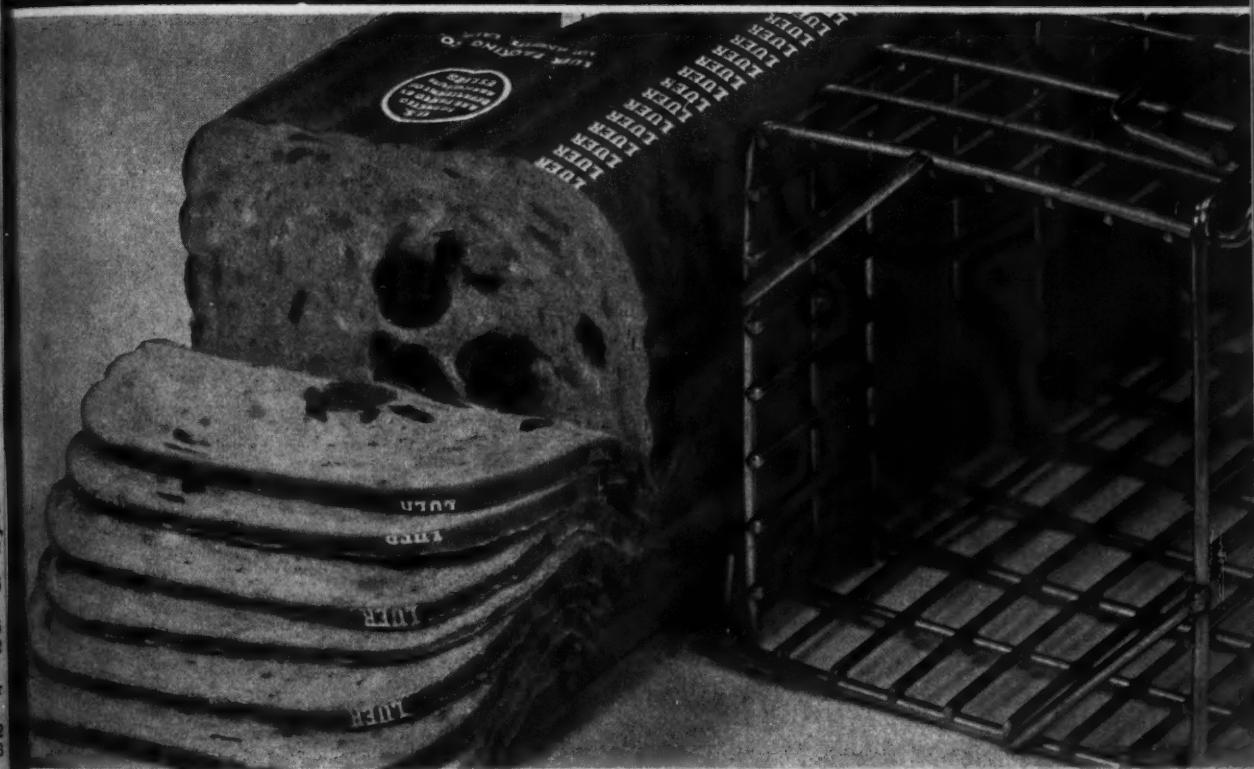


SEPTEMBER 13, 1958

THE NATIONAL Provisioner

Leading Publication in the Meat Packing and Allied Industries Since 1891



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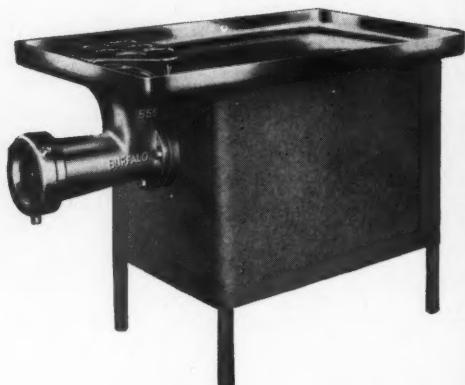
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system . . . and their excellent solubility make them your most practical type of seasoning. The D&O Laboratories, on request, will either develop a special formula for you, or convert your own formulation into a quality blend of SPISORAMA SOLUBLE SPICES . . . your most effective and economical seasoning buy.

Write for copy of "The Changing World of Food".



See page J/Do

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THE NATIONAL

Provisioner

VOLUME 139 SEPTEMBER 13, 1958 NUMBER 11

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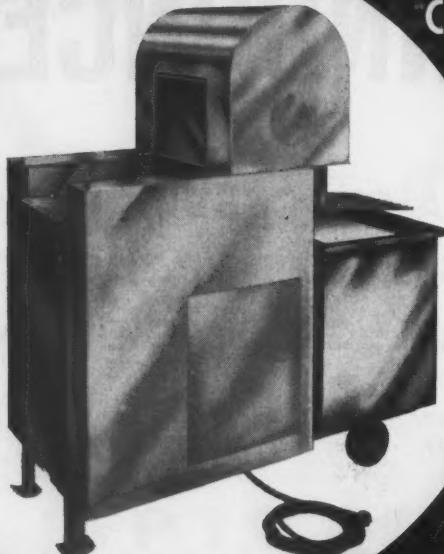
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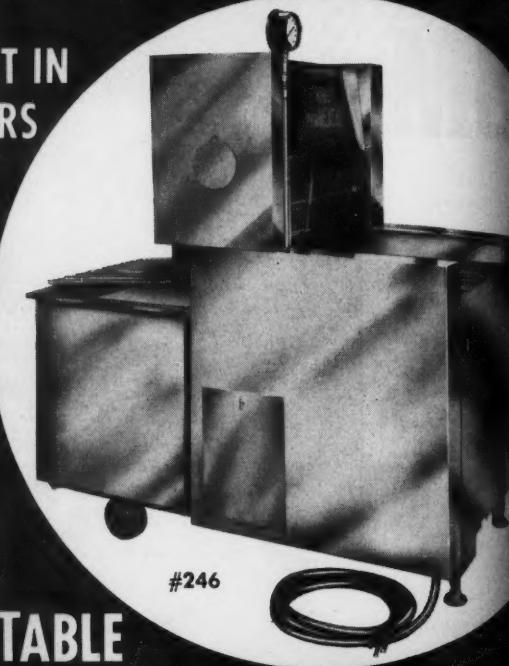
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| 240 bellies per hour | Capacity | 480 bellies per hour |
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FREE personal instructions are provided when Permeator is delivered, assuring perfect mechanical operation.

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CINCINNATI 16, OHIO



She would
still choose the
product in
Saran Wrap!



When extra protection is important, shoppers rely on this hallmark.

One touch tells why! Naturally—because she likes the "nice feel" of Saran Wrap*! It is friendly to the touch! An extra sales builder for you. And—all the flavorful appearance, all the texture comes sparkling through crystal-clear Saran Wrap. Impulse sales pull repeat sales. Protection is complete, too! Because Saran Wrap is moisture proof, it helps keep weight, flavor and color intact. Saran Wrap means fresher foods to millions of homemakers. Let Dow Packaging Service help you put "sell" into your products . . . and long range savings too! Write to THE DOW CHEMICAL COMPANY, Midland, Michigan, Plastics Sales Dept. PL1729B-2. *Trademark

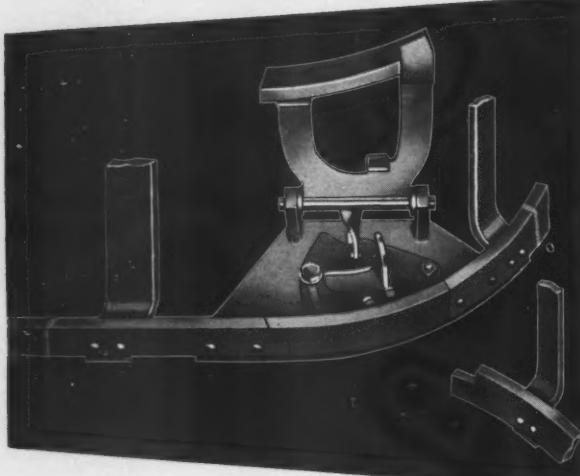
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NOW—an improved
All Steel Fabricated

TRACK SWITCH

with Steel Hardened Runways—By Globe
Made with dies so that every part is now
uniform and interchangeable



Among the many advantages of this all steel switch (as compared to the old style cast iron switch) are:

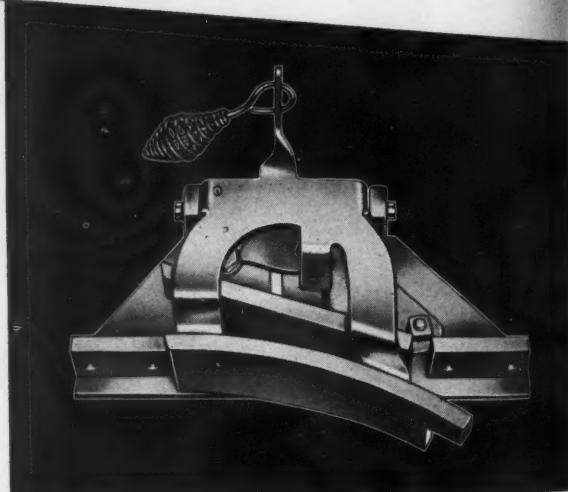
1. **10 times stronger and sturdier for longer wear**
2. **Easily installed in your present system**
3. **Hardened steel rails**
4. **Switches are available either painted or galvanized**
5. **All parts of these switches are uniform and thus completely interchangeable within themselves**

For faster switching time, longer wear and trouble-free satisfaction, install the new GLOBE All Steel Fabricated Track Switches on your present tracking installation. Consult your GLOBE salesman or write:



The new and improved GLOBE All Steel Track Switch is completely interchangeable with the standard GLOBE Duncan type switch and it will replace any such switch by simply removing and replacing 4 bolts. It can also be furnished with pig-tails (or short pieces of welding ends of rail) that can be welded onto present or new tracking installations. These pig-tails are so made that they can be bolted or welded solid to the switch.

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Write today for complete specifications and installation information on application of Uni-Crest to your specific problems. We will be happy to send you this, plus an actual sample of Uni-Crest.

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DIVISION UNITED CORK COMPANIES
Since 1907



Uni-Crest engineering offices or approved distributors are located in key cities coast to coast.



Processing 30,000 Chickens Daily

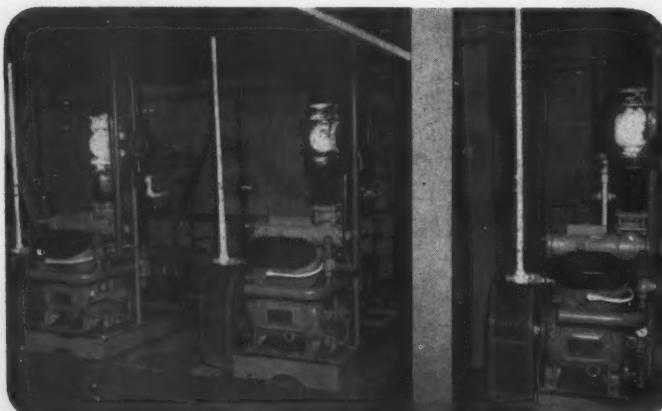
WITH  Refrigeration



OCOMA FOODS COMPANY, Omaha, Nebraska, one of the largest processors of frozen prepared foods and poultry in the country, knows that to obtain top production and maintain quality they must have the best in refrigeration. That is the reason Frick equipment is being used by this Company.

The Berryville, Arkansas plant, shown above, is among the finest poultry processing plants now operating. Frick equipment used in this plant consists of two 15 by 10 boosters, a 4-cylinder and two 6-cylinder "ECLIPSE" boosters, one 9 by 9 compressor, a 15-ton ice-making system, and several air cooling units.

Frick refrigerating equipment is the FIRST choice of many of the most successful firms. This because they know that Frick machinery is backed by over 100 years of engineering experience and will stand-up under continuous operation for longer periods of time with less maintenance.



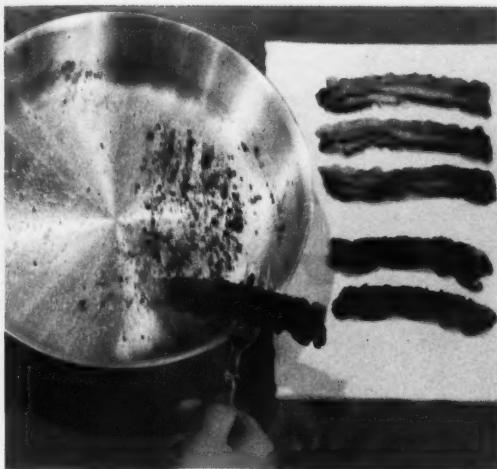
A 4-cylinder and two 6-cylinder "ECLIPSE" compressors in Berryville plant of Ocoma Foods. *Also Builders of Power Farming and Sawmill Machinery*

Your nearby Frick Branch Office or Distributor can answer your refrigeration problems, and help select the right equipment for your needs.

Call . . . phone . . . wire or write direct to

DEPENDABLE REFRIGERATION SINCE 1861
FRICK CO.
WAYNESBORO, PENNA., U.S.A.

How Du Pont CYLAN® SODIUM CYCLAMATE improves bacon for better sales!



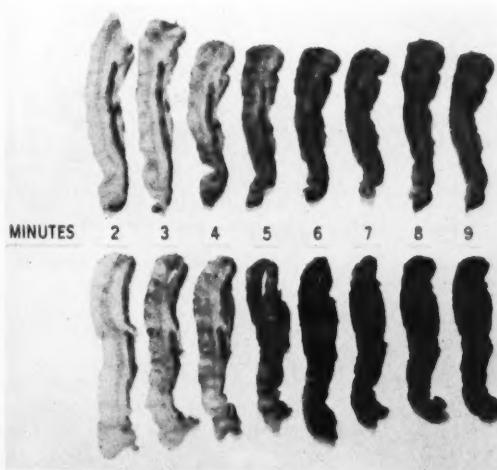
1. RESISTS CHARRING

Bacon cured with "Cylan" was cooked on left side of pan; sugar-cured bacon on right. You can see the lack of charring of the bacon cured with "Cylan" and that it leaves far less residue in the pan—pan is easier to clean.



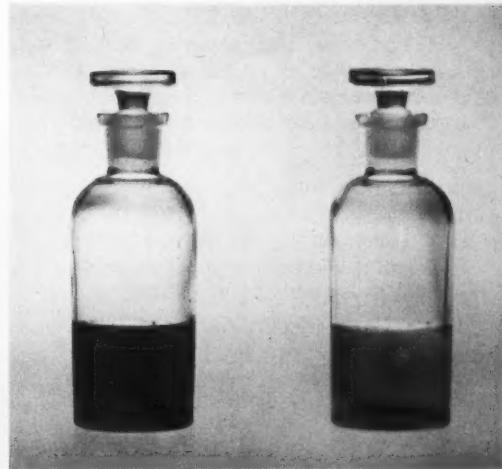
2. MORE APPETIZING

Note the even golden color of bacon cured with "Cylan" (left) compared with sugar-cured bacon (right). Both were broiled for the same length of time.



3. EASIER TO COOK

Top row is bacon cured with "Cylan"; below, sugar-cured bacon. All strips were cooked on heated grill for the number of minutes shown. Bacon cured with "Cylan" is easier to prepare.



4. CLEANER FAT

Rendered fat at left is from sugar-cured bacon; at right, fat from bacon cured with "Cylan". Bacon produced with this new cure produces fat that is light in color because it has less residues—more suitable for other cooking uses.

For more details about Du Pont "Cylan" Sodium Cyclamate . . . turn the page →



Better Things for Better Living . . . through Chemistry



New curing ingredient DU PONT CYLAN® improves appetite appeal and flavor of bacon

Now . . . greater convenience and customer appeal for your bacon! The reason—Du Pont "Cylan" used in place of sugar. This new curing ingredient reduces charring or burning during cooking. It gives bacon a rich golden brownness and an excellent flavor—clean and sweet. Pans are easier to clean. Renderings are lighter in color . . . contains less debris. Yet the appearance and keeping qualities of the packaged bacon remain unchanged!

All these advantages can be incorporated in your bacon without any changes in equipment or curing methods. Furthermore you can now sweeten your bacon to any level you desire for optimum flavor without encountering undesirable cooking qualities.

FOR MORE INFORMATION: Just fill out and mail coupon below. You'll receive our free bulletin giving complete information on its advantages, properties and use.

E. I. du Pont de Nemours & Co. (Inc.)
Grasselli Chemicals Department—D4031
Wilmington 98, Delaware

- Please send me your free bulletin explaining the advantages, properties and uses of Du Pont "Cylan" sodium cyclamate for curing bacon.
 Please send experimental sample of "Cylan".

Name _____ Position _____

Firm _____

Address _____

City _____ State _____

Du Pont "CYLAN" Sodium Cyclamate For Curing Bacon

WHAT IT IS: Du Pont "Cylan" is an artificial sweetening agent with about 33 times the sweetening power of sugar. It is stable to heat and cold during processing and cooking of bacon.

HOW TO USE: Use "Cylan" in your regular cure in place of sugar—3 lbs. of "Cylan" replaces 100 lbs. of sugar. Works equally well in all curing processes.

APPROVED: This development has been under study for three years by Du Pont and a leading packer. This work led to Sodium Cyclamate being approved by the Federal Meat Inspection Division for use in curing bacon by M.I.D. Memorandum No. 249 Revised.



Du Pont
Cylan®
SODIUM CYCLAMATE

DU PONT
REG. U. S. PAT. OFF.

Better Things for Better Living . . .
through Chemistry

THE NATIONAL

PROVISIONER

SEPTEMBER 13, 1958

VOL. 139 No. 11

A Difficult Task

Secretary of Agriculture Ezra T. Benson faces a difficult task in choosing 12 individuals to serve on the advisory committee to submit suggestions and recommendations for new or improved methods for the humane slaughter of food animals.

We can only hope that the groups which have been asked to submit nominations will give real thought to the background, experience and attitudes of the people they name, and that the Secretary also will give full consideration to the character and qualifications of the nominees.

As we see it, there should be no place on the committee either for the free-wheeling idealist who believes that the end of humane handling justifies the adoption of any means, untried or impractical, or for the crustacean mind which stoutly resists every change in existing methods.

Progressive individuals should be chosen from every field tapped by the Secretary. It would appear desirable, also, that each of the committee members have some knowledge of mechanics, biology, economics and industrial methods, as well as possessing good intentions and open-mindedness. The committee members certainly should apply criteria from the above-mentioned fields in considering the methods they recommend to the Secretary.

In view of the fact that the Secretary is expected to designate humane slaughter methods by March 1, 1959, both the committee and the U. S. Department of Agriculture must work with speed and care in the next six months.

News and Views

Packers are Pointing toward Chicago as the arrival of mid-September foreshadows the start of the American Meat Institute convention, to be held at the Palmer House, September 26 to 30. The complete program and other information about the meeting will appear in THE NATIONAL PROVISIONER of September 20.

Negotiations are Under Way between attorneys from the U. S. Department of Agriculture and the Federal Trade Commission to decide which agency should prosecute cases involving allegations of unfair trade practices against chain store companies that claim to be meat packers. Both Food Fair and Giant Food Stores defended themselves against FTC charges by claiming to be packers, and, therefore, subject to exclusive jurisdiction of the USDA. The Food Fair case is expected to remain in USDA hands. FTC officials are said to agree that under the old law, Food Fair was a genuine packer. More important, FTC jurisdiction would cover only new offenses, in the proof of which the evidence previously collected would be worthless. USDA has not decided whether to enter and try a complaint based on the material sent to it by the Commission. It is believed that the Giant case will remain in FTC hands. Dismissal by an examiner was appealed, and the appeal is now before the Commission. Nothing was ever sent to Agriculture. The Commission is expected, whether under the old law or by virtue of the new, to disown the examiner's opinion. The new law does not precisely determine which agency will handle which cases, but instead lays down a general scheme and a method by which the two agencies are to apply it. In general, FTC deals with retail trade and the Department of Agriculture deals with all operations involving meat, etc., covering wholesale or precedent operations. Agriculture could take jurisdiction over the retail operations of a packer, or FTC could take jurisdiction over wholesale or packing operations of a large chain, if, in either case, the two agencies regarded it as important that that be done. Where jurisdiction isn't at once obvious, the agency deciding to take the case must inform the other, which would state whether it already has some operation under way demanding its own jurisdiction. This is similar to the agreement between FTC and the Justice Department on antitrust cases that are subject to both. Washington reports indicate that the campaign in Congress to put wholesale operations of packers under FTC will be resumed during the next session. Senator Joseph O'Mahoney, who sponsored such a bill during the 1957 and 1958 sessions, is said to intend to press for such a measure.

Nominations for Persons qualified to serve on the U. S. Department of Agriculture advisory committee for humane slaughter have been asked by Secretary of Agriculture Ezra T. Benson of 25 organizations. The new law provides for establishing an advisory committee of 12, including two representatives each of slaughterers, livestock producers and humane organizations, which would submit suggestions and recommendations for new or improved methods for the humane slaughter of meat animals. In addition to AMI, EMPA, NIMPA and WSMPA, which have been asked for nominations for slaughterer representatives, members of the trade union movement, general public, producers, poultry industry, humane associations, veterinary organizations and other groups have been requested to submit names.



Like Its Neighbor, Central Packing Co. of Cape Girardeau Keeps Rolling Along

CAPE GIRARDEAU plant has a dramatic setting on high ground sloping down to the edge of the Mississippi River.

CAPITALIZING on the firm's name in coupling it with a widely-known phrase, the thriving Central Packing Co. of Cape Girardeau, Mo., has for a slogan, "Call Central for Meats that Excell." The plant is the largest meat concern on the Mississippi River between St. Louis and Memphis, and is managed by three participating owners, each of whom is in active charge of a part which can be directed best by an individual of long experience.

A. Herrmann is president and general manager and is in direct charge of livestock procurement. His responsibilities include the management of a company-owned 1,200-acre farm where feed is grown and over 500 cattle and a considerable number of hogs are raised. A. A. Bollack, secretary-treasurer, came from previous accounting experience in other plants to assume the duties of office manager. Joe Francis, who has worked in meat plants since 1912, is vice president and general superintendent.

Organization of the company was effected in 1937 when the partners took over the abandoned Miles Packing Co. on the present site. Remodeling of the building resulted in processing of 100 hogs and 25 cattle and a small volume of sausage a week. As a result of continued growth and

recent additions the firm now has a weekly capacity of 1,000 hogs, 400 cattle and 50,000 lbs. of manufactured product for distribution in Southeastern Missouri.

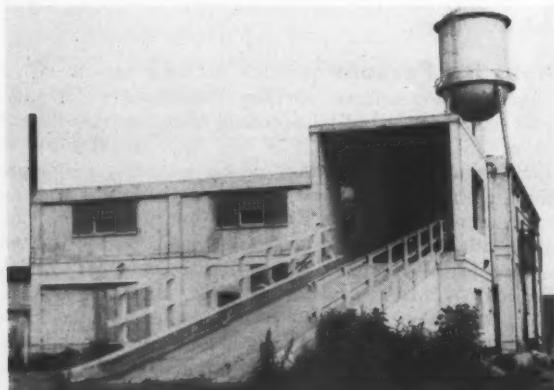
The plant is located high on the west bank of the river on a 25 acre-tract which extends down to the water's edge. The unoccupied portion of the gently sloping ground is planted in forage crops and provides a pleasing landscape between the buildings and the wide stream.

While the plant does not operate under federal inspection, construction has been carried out according to government specifications. The brick and concrete buildings are surrounded by a high Cyclone fence with a watchman's station guarding the entrance. To the left of the main structure is a 60 x 100 ft. garage where the company repairs its own rolling stock. Part of the garage is used for dry storage. At the rear of the plant is a two-story unattached modern inedible rendering building which was constructed in 1955 and a separate 40 x 60 ft. hide cellar built last year. The floor of the hide cellar is raised 4 ft. above the ground for easy loading into trucks. A concrete floored stockyard has space for holding a week's supply of livestock. Plans are underway to build a new killing floor and install equipment for slicing and packaging of luncheon meats. Machinery has just been purchased to expand sausage facilities.

Distribution of the company's meats is made over a 125-mile radius in the southeastern part of the state in a section famous for raising fine cotton. Deliveries are made in eight Dodge trucks having bodies cooled by Oldsmobile refrigeration equipment. Salesmen work on a salary and annual bonus based on percentage of volume. Since the ban has been removed on outside meat packers entering St. Louis, Central is considering extending sales into this area with ham as a leader item.

Advertising is done in newspaper and on radio and TV. The nationally viewed half-hour show, "Arizona Rangers," is sponsored on television during which the company receives three 1-minute spots. Morning newscasts are favored for the radio. A Babe Ruth little league baseball team is underwritten.

Slaughtering of cattle and hogs on alternate days will be changed to processing both species at the same time



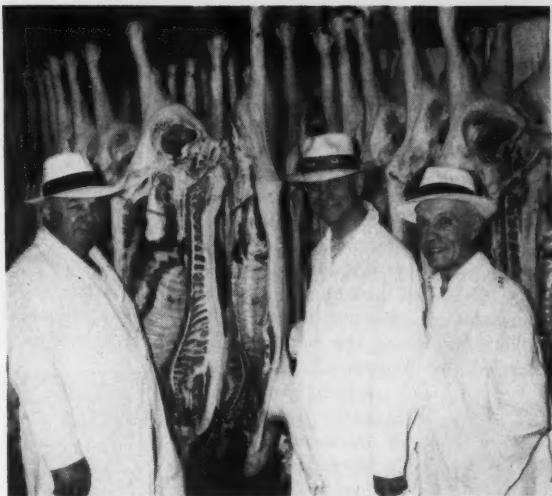
SEPARATE inedible department handles plant and outside material.

when present expansion plans are completed. A large volume of the company's business is done in fresh meat, which is sold in whole carcasses and primal cuts.

New equipment, including a Boss Chop-cut, is being added to expand operations in a sausage kitchen already supplied with Boss silent cutter and grinder, vacuum mixer, two stuffers, TY-linkers, Jourdan cooker and three air-conditioned smokehouses.

Wieners are made in both skinless and in sheep-cased forms with the latter providing one-half the total volume. Hog casing franks are made eight links to the pound and wrapped in 3-, 6- and 10-lb. cellophane packages. Bologna is made in two grades and stuffed in beef bungs to weigh 6-lbs., in 2-in. diameter beef casings to 18-in. lengths and in 8-oz. rings which are vacuum wrapped. Thuringer is stuffed in medium sewed casings to a 4-lb. average, hung at room temperature for 24 hours and smoked for 15 hours. Polish sausage is stuffed in small hog casings to make three 8-in. links to the pound.

A special honey loaf is made of lean pork which is coarse-ground through a 1-in. plate and 1 gallon of honey is added for each 500 lbs. of product. Liver loaf is prepared from fine ground liver and pork trimmings which are placed in a pan lined with $\frac{1}{8}$ -in. thick strips of fat; the product is cooked for three hours and, after being



A. HERRMANN, A. A. Bollack and Joe Francis (left to right) are pleased with the type of hogs grown in the area.

"Pride" brand is shingled 14 pieces to the pound.

Hams are artery-pumped and cured in vats for 10 days in preparation for a 20-hour smoke. Bacon is dry cured for eight days and smoked for 12 hours.

The 60 x 70 ft. inedible building is larger than required for plant needs and processes dead animals from the surrounding area. Walls, ceilings and floors of the structure are of poured concrete. A wide ramp leads to the second floor to accommodate material trucked from the plant and from nearby farms. Inedible scraps are dumped into a floor level hopper which leads into a Anco hasher placed close under the floor. The material then passes through a revolving horizontal washer and discharges down a short chute into a recessed vertical blow tank.

Bones are dumped into another floor level hopper which leads to a Mitts & Merrill hog located on the lower floor high enough to feed the crushed pieces directly into the blow tank. The conditioned material is blown by steam into one of three Allbright-Nell horizontal cookers. Material is processed for three hours using steam of 60 psi. on the shell and 5-in. of vacuum inside the chamber. The vacuum is obtained by barometric condensers secured to an outside wall of the building.

The cooked scraps are shoveled into one of two hy-

[Continued on page 26]



WHITE FACE cattle on the company's farm line up at feeding time.

held in the cooler overnight, is wrapped in cellulose.

A standard bacon line consisting of a Dohme & Nelke press and Anco slicing machine discharging onto a stationary stainless steel table is practical for this plant. Top branded "Central" bacon is sliced 20 pieces to the pound from slabs graded two ways. Bacon of the second grade



HASHER-WASHER and hogging room (in operation) is kept clean and neat. BACON is graded only two ways on the slicing line.

National Association of Hotel & Restaurant Meat Purveyors Finishes Convention Plans

To borrow a phrase from TV, the forthcoming 18th annual meeting of the National Association of Hotel and Restaurant Meat Purveyors, being held at the Envoy, Hollywood Beach, Fla., October 27 through 30, will be a "live" presentation. Much of the meeting will be in skit form with industry leaders as the actors and part will consist of demonstrations with suppliers furnishing the action.

Headed by Warren T. Brookes, advertising and sales promotion manager, and assisted by Douglas B. Stirling, western division sales manager, representatives of The Cryovac Co. will stage a 2½-hour demonstration on the packaging subject

"Cryovac—The Profit Package for Meat Purveyors."

As part of this program, Hugo Del Pero, president, Del Pero Mondon Meat Co., Marysville, Cal., will describe his experience in merchandising and selling packaged meats to restaurants. A 15-minute sound movie will demonstrate the actual tech-



C. V. OLMSTEAD



N. BRAMMALL

niques of packaging and a symposium consisting of James S. Smith, Ottman & Co., New York; Del Pero and Donald Hubbard, both of Del Pero Mondon Meat Co., and Robert Heilman, Beachcomber, Clearwater, Fla., will analyze the usefulness of this packaging technique for fresh fabricated primal cuts.

Methods of application, limitations and the profit potentialities of using enzymes will be demonstrated in another session by experts from a leading manufacturer. Public feeders, featuring economy meals built around charcoal-broiled steaks, have mushroomed throughout the country. The team of experts will show how the purveying industry can take profit-

able advantage of this market and expand it to include more eating places serving the economy steak meal.

The profit potentials in managerial control over methods, productivity,

yields and costs will be described by Norman Brammall, president, Food Management, Inc., Cincinnati. As president of a leading management consulting firm specializing in the meat industry, Brammall will be speaking from actual experience as

[Continued on page 26]

British Like U. S. Lard Exhibit at Fair

Attractive lard exhibits have received many compliments at the London Food Fair held from August 28 to September 11. The highlight of the lard exhibits is a cooking display and demonstration of United States



PART OF LARD exhibit at the Fair is examined by (left to right) Hamilton Cook, assistant manager, U.S. exhibit; Larry F. Diehl, U.S. assistant agricultural attaché; Robert N. Anderson, U.S. agricultural attaché; Gaston Escoubé, American Meat Institute representative, and U.S. Assistant Secretary of Agriculture Marvin L. McLain.

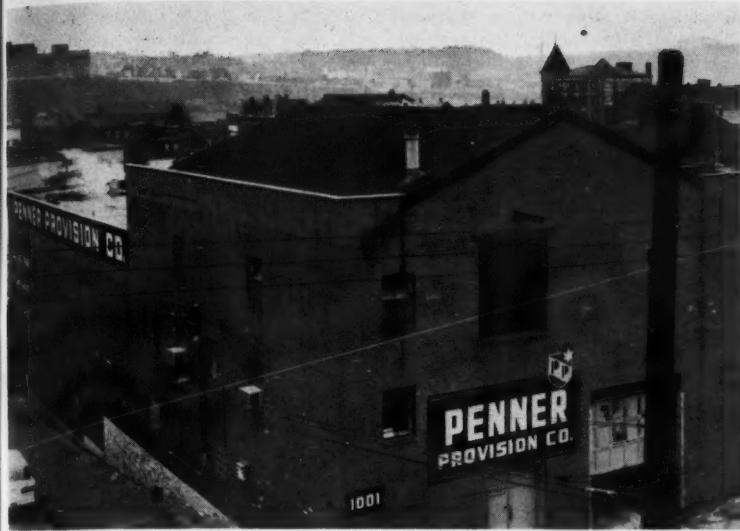
lard, managed by Miss Ruth Chambers, an American home economist, on behalf of the AMI.

The American meat packing industry is greatly interested in promoting the sale of U. S. lard in the United Kingdom—the second largest market for the cooking fat. Besides lard, flour and wheat products, rice, corn products, fruit and fruit products, and poultry are being displayed in cooperation with the United States Department of Agriculture. The Fair, held every two years, is sponsored by the London Daily Express newspaper.

British homemakers visiting the Fair have been intensely interested in the lard demonstrations and comment that U. S. lard is very easy to work with because of its plasticity. Miss Chambers, recently retired from her home economics position with The Rath Packing Co., Waterloo, has been employed in home economics service with the meat industry for 25 years. She is assisted at the Fair by several English home economists and two American helpers.



SOME OF TASTY cookies made by Miss Ruth Chambers are sampled by the American Ambassador to Britain, John Hay Whitney.



and produces sausage made in the kosher manner for general sale. Mel Penner, who manages sales, believes there is a large potential market for all-beef sausage, made and seasoned to kosher standards. The firm manufactures corned beef, tongue, salami, bologna, wieners, pastrami and peppermeat in kosher style. As its market develops the firm intends to slice and package these products.

It is recognized that a continuing program of promotion will be necessary to build a market for kosher style products. Management has already discovered through store demonstrations that many consumers do not know what pastrami is, or how to prepare corned beef. Recipes are being developed to acquaint the public with ways of using Penner products.

The company also distributes

Provisioner Adapts an Old Structure to New Business

WHHERE to locate and what to manufacture were two major questions confronting the principals in the newly-organized Penner Provision Co. of Pittsburgh. Although the firm's president, Louis Penner, had 40 years' experience in the kosher meat business, he was starting out for the first time as an organizer with his sons, Mel, vice president, and Herman, secretary.

Since the organization wanted to be close to both the downtown and packinghouse areas, the first problem was solved by remodeling an existing structure. With the aid of architects and a prominent management consulting firm, the three-level building was revamped to suit the firm's specific needs and to incorporate some

unique features in its construction.

The company fabricates meats for restaurants and other public feeders

kosher sausage prepared under rabbinical inspection as well as kosher grocery items for the retail trade.



LEFT: Louis Penner, president, checks inventory levels as he scans NP Yellow Sheet. RIGHT: Mel Penner, vice president, places tube in pneumatic message transfer system.



LEFT: As cuts are boned and trimmed, they are dropped into the center chute that carries them to pickle injection center. RIGHT: Elevator is used to transfer product between boning and curing coolers. Management believes wooden construction will minimize maintenance.

The 110- x 40-ft. plant, which is located on a hill, has two floors with a street entrance on each. The second floor is used for dry storage, the kosher grocery line and a Diamond Salt Co. plastic briner maker. Brine is pumped to the pumping station and curing cellar in plastic piping. This material was chosen, in part, because of the ease with which it could be installed in remodeling.

Two somewhat unusual materials and methods were used in reconstruction to reduce expense and weight. These were the use of a modern composition top floor and self-supporting Styrofoam walls.

Floors were covered to an average thickness of $\frac{3}{4}$ in. with poured Fact-O-Crete made by E. H. O'Neill Floors Co. This material is waterproof, pro-

vides a monolithic surface and is said to have the ability to support as great a load as 3 to 4 in. of concrete with an 80 per cent saving in weight. Weight of the material at the thickness employed is about 8 lbs. per square foot. Its use permitted the builders to obtain the necessary pitch in the floors to conform to federal inspection specifications. The curing cellar floor is regular concrete.

Cooler walls were constructed of Styrofoam with another O'Neill product, a fireproof cement called Fire Ban, applied on both sides. During application of plaster to one side of the wall the insulation was held in place with temporary wire mesh and



wooden studs on the unplastered side. Once the cement had set the supporting mesh and members were removed and the second side was plastered.

Another advantage of this type of construction is that it permits expansion or relocation of departments with minimum cost and effort since only the thin surface coat of cement need be knocked down. The plant is designed so that its processing rooms and coolers can be expanded without interrupting the flow of product. The firm owns the adjacent property for growth.

All plant walls were painted according to the color dynamics system. Proper color selection enhances the employees' sense of well being, comments Louis Penner, since they are made to feel warmer in cool areas and cooler in warm ones.

While weight-saving innovations were employed in building the plant, step-saving arrangements were incorporated by the management consultants in departmental layout. Product is received at an enclosed front dock where there is a slight grade because the first floor is above street level. Dock level is floor level for the plant, and a ramp is used to bring truck bodies to this height.

Meat for corned beef and pastrami

is boned at a table with a stainless steel chute in its center that spirals to the pickle injection table below. Griffith pumping equipment is used.

The boning room is also connected with the curing cellar by an elevator of redwood. Management feels that use of wood will eliminate the corrosion problems that plague packing-house elevators.

Boned meat and trimmings also move directly into the sausage kitchen. At the front of this 40- x 22-ft. room is the manufacturing equipment, including a 125-lb. Presto cutter, a Leland stainless steel mixer and a 500-lb. Buffalo stuffer. The back section houses a four-cage Julian auto-

reports that it has sufficient capacity to keep pace with the firm's output of 30,000 lbs. per week. The two-speed bowl and knife spindles permit him to get the fineness of cut that he needs in manufacturing salami and frankfurts.

Near the smokehouse is a chill cooler into which the finished product is moved.

The packaging room contains Cryovac bagging equipment, a Biro saw, U. S. Slicer and Enterprise grinder. Here, also, the butchers prepare portion cuts for the restaurant trade.

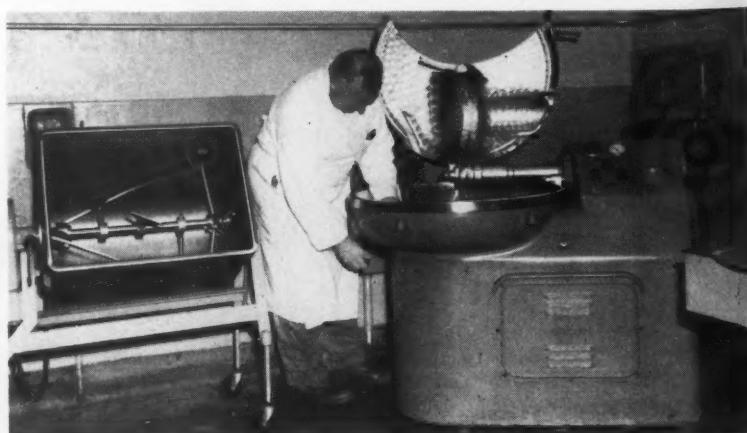
In bagging meat the firm uses special tables that expedite handling. One table is equipped with an inserting mandrel and a shelf for holding pouches of different sizes. The operator removes the meat from the cage, inserts it into the pouch and, in freeing it from the mandrel, pushes it to the end of the table. He repeats this cycle until he bags about half the cage. He then operates the vacuum pulling and crimping machine and places the sealed pouches in a basket for hand dipping in the shrink tank. Pouches are dumped from the basket onto a table equipped with a center drain. The next table holds a scale for product weighing and the opening of a chute that carries the product to the sales cooler. The capacity of this operation can be expanded by addition of a conveyorized shrink tunnel and specialization in the work of packaging crew, states Herman Penner.

An 11- x 11-ft. sharp freezer for fresh meats is located next to the packaging cooler.

The basement floor with the rear street-level loading dock houses the pickle injection, curing and sales coolers, the sales office and a will-call area where customers await completion of pickup orders. The sales office

matic smokehouse monitored by Taylor instruments, a Mepaco smoke generator and a curbed shower stall. Auxiliaries for the stainless steel smokehouse are located on top. This room had a high ceiling and a false ceiling was installed with sufficient clearance for servicing smokehouse equipment. Steel channeling was used to support the ceiling insulation which also is covered with a fireproof type of cement.

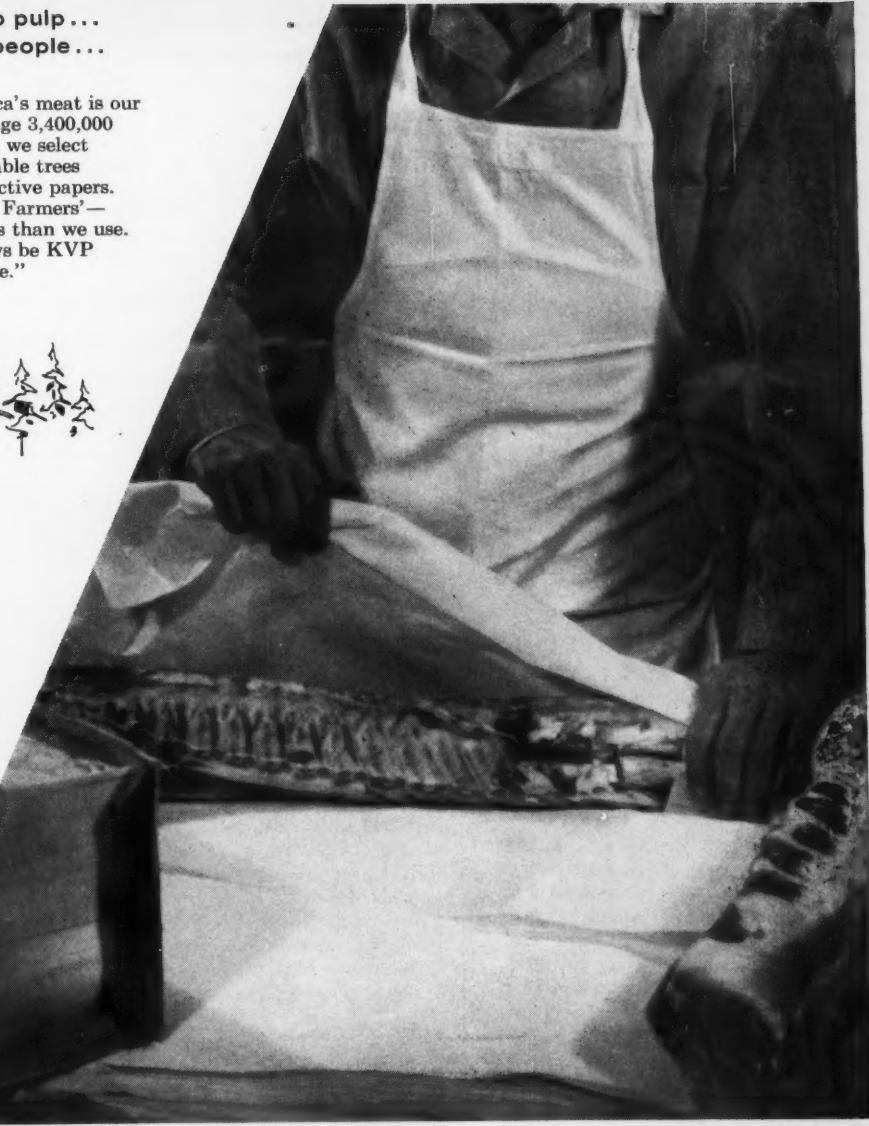
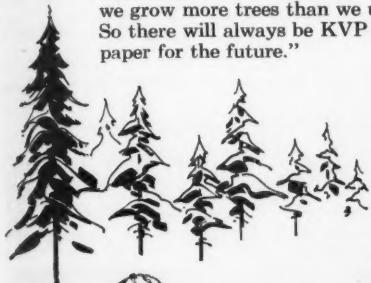
Although the bowl of the cutter is small, sausage maker George Fuchs



SAUSAGE MAKER George Fuchs makes a fine adjustment on the bowl of the small cutter.

From pine...to pulp...
to paper...to people...
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"Protecting America's meat is our business. We manage 3,400,000 acres of forest, and we select only the most suitable trees to make into protective papers. Some call us 'Tree Farmers'—we grow more trees than we use. So there will always be KVP paper for the future."



Pork wrapped with KVP Paper means the maximum *in freshness, flavor and profit!*

Protecting pork loins with KVP No. 101 Oiled Paper or KVP Genuine Vegetable Parchment is rapidly becoming standard procedure with many of the nation's leading packers.

These KVP pork loin wraps are dependable sheets, engineered to preserve the freshness, flavor and appearance of pork. KVP wraps are designed to permit evaporation at a controlled rate, keeping pork bright, dry, fresh. And when freezing is necessary, KVP wrappers help guard against freezer burn. Remember, products sell

better when they look better.

KVP pork wrappers never impart taste or odors. They are lint free and tough. At small additional cost they can be imprinted with your brand name or slogan.

Why not write immediately for samples and complete information.

Other KVP Papers for Packers: Genuine Vegetable Parchment • Prosperity Waterproofed • D-O-K Waxed • Market Paper • Strip Laminated Smoked Meat Papers.

THE KVP COMPANY



KALAMAZOO, MICHIGAN

has Thermopane windows that face the sales cooler and the will-call area.

Orders assembled in the sales cooler can be moved to the rear loading dock or via Rapids-Standard conveyor to the front loading dock. The same conveyor system connects with the second-floor grocery storage area whence product can be sent to the basement in filling orders. Indicating lights at the start and stop buttons show if the other leg of the conveyor is being used. Several stations in a ten-station, dial type interdepartmental communications system can be used to call down product from the packaging room or the grocery section. The conveyor system incorporates an insulated defogging tunnel in which, by introducing the package to an intermediate temperature, sweating on the inside of the package can be avoided.

Basement facilities include equipment for packing kosher type pickles and an automatic Cyclotherm boiler.

The compressor room lies alongside the ramp from the street to the first floor dock and under a floor section extending from the scale to the front of the building. The area is protected with steel bars and provides sufficient room for servicing the motors.

Each cooler has its own compressor and thermostatic controls. Coolers that require rapid product pulldown are equipped with ceiling blower units, while those in which chilled product is held have fin coils. The coil banks are defrosted on an alternating cycle and the water drains into stainless drip pans and flows out copper piping.

Refrigerant is cooled in a roof tower. A system of copper piping connects the tower, the pump, the makeup tank located in the basement and the various compressors which are equipped with hand-operated water shutoff valves. During the winter outside air is used to chill the refrigerant and cool the compressor heads.

From the first floor general and private offices a pneumatic tube system carries messages to the sales office and sales cooler.

Financial Notes

The board of directors of Wilson & Co., Inc., Chicago, a Delaware corporation, has declared a dividend of \$1.0625 per share on its \$4.25 preferred stock for the period from July 1, 1958, to September 30, 1958. The dividend is to be payable October 1 to all stockholders of record at the close of business on September 15, 1958.

ICC Truck Rates Hearing, Midwest-Pacific, Changed

The Interstate Commerce Commission hearing on reduced truck rates, fresh meats and packinghouse products from Midwest points to Pacific Coast points, has been postponed and switched from Kansas City to Denver. The hearing is now scheduled to be held in the Custom House in that city

on October 28 of this year. The hearing is in Docket No. 32252.

Commenting on the postponed hearing, the Western State Meat Packers Association said: "We hope also that at this time the ICC will assign a general investigation into motor carrier rates, and, if at all possible, into the present rail rates westbound from the Midwest for both livestock and meat."

Swift Adds to Plant in Florida Cattle Country

Several new facilities have been added to the Ocala plant of Swift & Company in the heart of Florida cattle country. A new office wing has been constructed and former office space converted into a beef cutting and boning room. The boning line is conveyorized; the quarters are broken with



a sliding table band saw and move via a wide belt conveyor to the butcher stations. Boned, trimmed and defatted cuts are replaced on the conveyor for movement to the packoff station. Bones are placed on a conveyor located above the boning table and discharge into suitable containers. The bone conveyor is provided with a triangular guard of stainless metal that prevents the bones from falling from the carrier.

Walls are tiled to the ceiling and the floor is constructed of brick.

Other new facilities include a brine hide curing tank with auxiliary



equipment, a cooler and a refrigerated loading dock. Employee dressing rooms were enlarged.

About 15,000 sq. ft. of working space has been added, according to J. E. Elder, manager. This is the second major expansion project since the plant was acquired by Swift 20 years ago.

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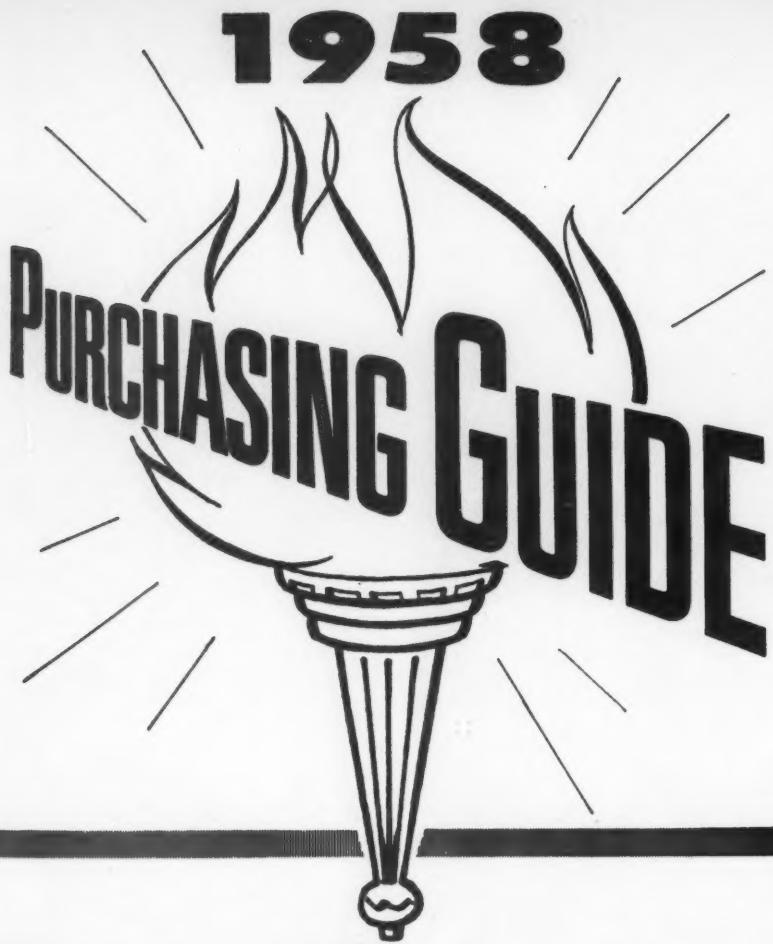
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The picture above tells the Muirson quality story. Whether you select from our vast line of stock vignettes... use our appetizing table set-up plates... or call in our custom designers... you're sure of reproduction "good enough to eat." Sure, too, of efficient handling by label specialists. Write, wire, phone—or pay us a visit!



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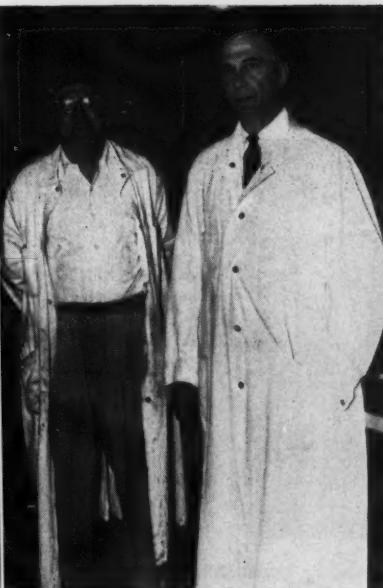
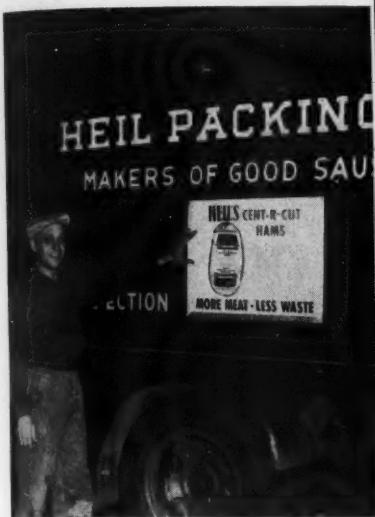
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The torch symbol is being used by many of our National Provisioner advertisers to indicate to you that they carry detailed product information in the pages of the 1958 Guide. Look for this symbol and let it light the way for you to better buying.

BELLOW: George Max, fleet superintendent, readies truck card promoting new ham. Illustration of center cut slice forming part of card doesn't show in the picture.



ABOVE: William Gerpin, foreman of pork kill and cut, and George Heil, jr., president, discuss performance of the new pork cut line in use at the St. Louis plant.



BELLOW: The new combination machine stuffs and links sausage uniformly as to length and weight. The stuffed product does not require a second handling.

Heil Aims At a More Efficient Operation

INSTALLATION of a pork cutting line has been a major addition at the Heil Packing Co. of St. Louis during the past year, while attention has also been given to the expansion of packaging activities.

The cutting line, which was furnished by the Allbright-Nell Co., is rated at 275 to 300 head per hour, according to George Heil, jr., president of the firm. Installation of the line brings slaughtering and cutting

operations into balance since the hog killing line, which was installed several years ago, had possessed greater capacity than the cutting department.

The cutting line is conveyorized with a 52-ft. main moving table and two shorter lines to handle ham and shoulder workup. Two water-filled rollers are used, one for the bellies and the other for the jowls. Management is convinced that pressed jowls can be squared better and retain bet-

ter shape in smoke, comments William Gerpin, kill and cut foreman.

The biggest advantage gained from the new line is the increase in efficiency. Product handling, pushing, lifting, etc., are held to minimum levels, and butcher labor is concentrated on knife work. Much of the product drops from the end of the conveyor table and is chuted to cellar. Product trucking has been cut.

In the sausage kitchen the firm

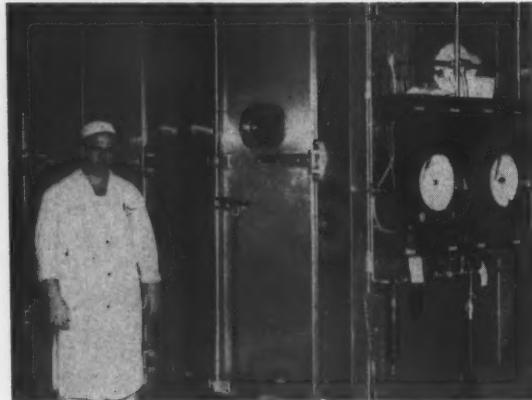
TWO TABLE-TOP crimping and vacuumizing machines feed the packaged products into a conveyorized shrinker of the dunker type.



PACKAGING foreman Jim Cline checks 1-lb. bag of pork sausage and observes hand sealing being done on frankfurter packaging line.



has installed a Boss automatic linking machine that links the cased sausage as it is stuffed. This unit handles the smaller product that formerly required hand linking. The Heil staff



JACK BALKENBUSCH,
sausage foreman for
Heil, standing beside
one of the new air-con-
ditioned smokehouses
which have been placed
in operation recently.

notes that one advantage possessed by the machine is that the links can be stuffed to a standard weight. A platter scale is used to check link weights periodically and the machine can be adjusted quickly.

Four four-cage Julian air-conditioned smokehouses have been installed. These are monitored with Taylor control instruments.

A cooler has been remodeled to house the packaging of butts and link items. Two table top Cryovac vacuum pulling and crimping machines are installed there, along with a conveyorized shrink tunnel. In another cooler frankfurts peeling and packaging are done under conditions of temperature and humidity most suitable for peeling. The sausage is peeled with a Linker machine and then hand packaged in 1-lb. units.

A ham from which the aitch and shank bones have been removed has recently been introduced by Heil.

The ham is processed in a fibrous casing with the brand and other identification at top and bottom. This permits the merchandising of half hams, either by the packer or the

retailer, comments George Heil, jr. He reports that acceptance of the new product has been excellent.

The firm's truck fleet is washed daily and painted as needed. Each truck side carries holders for colored truck cards. The advantages of using truck cards are said to be: 1) the firm can buy quantities of colored cards which can be used over a period of several years; 2) the sales message the fleet is presenting to public can be changed overnight; 3) a bright and attractive message can be kept before the public at all times, and 4) sales messages can be changed to meet seasonal trends.

The firm's general offices have also been remodeled and air conditioning has been installed. Since the company has a machine accounting system, one factor in the decision to install air conditioning was the desirability of furnishing a controlled environment for the operation.



Board Announces Loose Lard Trade Margin Schedule

Robert C. Liebenow, president of the Chicago Board of Trade announced this week that at a special meeting of the board of directors they set the following schedule of margins applicable on transactions in loose lard futures, other than spreading and hedging: \$500 per contract when under 11c per pound; \$600 per contract from 11c to 11.99c per pound; \$700 per contract from 12c to 12.99c per pound; \$800 per contract from 13c to 13.99c per pound; \$900 per contract from 14c to 14.99c per pound; \$1,000 per contract from 15c to 15.99c and \$1,200 per contract from 16c per pound and over.

Trading in loose lard futures will be initiated on the Chicago Board of Trade at the opening of the market, 9:15 a.m., September 17, 1958, with trading authorized in contracts maturing in December, 1958, and in January, March, May and July, 1959.

Bacon Sides Get Benefits Of Transparent Package

Cured bacon sides are now being packaged by British curers as a result of the development of a perforated bacon pack by the Oppenheimer Casting Co. (U. K.) Limited. The Oppenheimer organization reports that bacon packed in this way will retain its weight, is protected in transit, remains cleaner and can be branded.

Tests were carried out to compare the loss in weight of unwrapped sides of bacon with the loss in weight of those protected by the new pack. Results of the tests were as follows:

| Origin of Bacon | Weight of loss on original weight | |
|--------------------------|-----------------------------------|-----------|
| | Unwrapped | Protected |
| | Per- | Per- |
| Danish | 3.16 | 1.39 |
| Dutch | 2.90 | 1.89 |
| Polish | 2.92 | 1.19 |
| English | 2.34 | 0.32 |
| Danish (Second producer) | 2.93 | 2.93 |

Average percentages for all tests were 2.85 for the unwrapped and 1.07 for bacon in the new pack.

The photograph at left shows sides of bacon in the new pack at the Letchworth Bacon Co.

WSMPA Protests ICC Lower Hide Rates, Denver-Pacific

The Western States Meat Packers Association has protested the Interstate Commerce Commission approved rate schedule, reducing rates on green salted hides in carload lots, minimum 60,000 lbs., to \$1.93 per cwt., from Denver to Pacific Coast ports for export.

MR. ANDREW DEWIED

President

A. DEWIED CASING COMPANY

Sacramento, California

is pleased to announce that

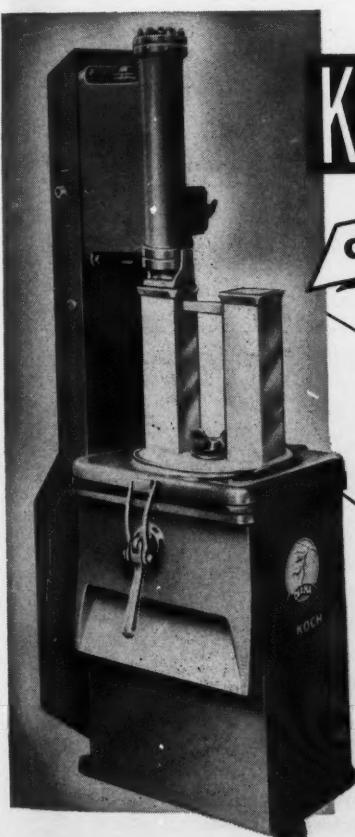
MR. M. S. HOLSTEIN

will be associated with him in the

capacity of General Manager

and Executive Vice President

Mr. Holstein brings to the Dewied Organization a lifetime of experience in the sausage casing industry. He has worked with leading producers of sausage in all parts of the country. His experience in the casing field as administrator, sales director and production executive will be available through the A. Dewied Casing Company beginning October 1.



KOCH

CUTS PERFECT CUBES

Precision
FOOD DICER

Save time, money and exertion with this versatile machine. It cuts meats, fruits and vegetables — cooked or raw. Will even handle semi-frozen material. Produces smooth blocks, without crushing or tearing. Dimensions of product can be controlled between 3/16" and 2". Produces cubes, strips, or slices.

When funnel is empty the cutting blades come to a standstill. They do not mash or heat the residue on them.

Made in Germany, with German precision and economy. Two sizes, with hourly capacity from 300 pounds to 3,000 pounds.

Write or telephone, and find out how much you can do with this machine.

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Purveyors' Convention Plans

[Continued from page 16]

his firm is operating several meat plants under contract.

Along the same general theme, George Turner, department of marketing, USDA, will report the findings of a study in the meat purveying industry. The study was aimed at uncovering ways in which methods, equipment and distribution techniques could be modified to increase sales and improve the profits of purveyors.

Findings from a confidential survey conducted by the association's economic survey committee under the chairmanship of C. Vernon Olmstead,



ERIC HEILBRON



J. F. MADINE

manager, food services department, Armour and Company, Chicago, will be disclosed in such areas as percentage of dollar sales done by the members in various primal cuts and portion control cuts; practices as to minimum weight orders and emergency deliveries; radius of deliveries; leasing of equipment; percentage of industry using liquid tenderizers and other pertinent facts. This survey is available only to members and will be discussed only at the annual meeting, says Harry Rudnick, association secretary-treasurer. Eric Heilbron, comptroller, Pfaelzer Brothers, Inc.,

Chicago, will present a short talk on "Do You Know What It Really Costs To Do Business?"

E. M. Rosenthal, general manager, Standard Meat Co., Ft. Worth, will discuss creative merchandising. His firm has ventured into retail frozen food selling of purveyor-type packaged meats. He will describe some of the other areas in which creative salesmanship can help expand the purveyor's business.

An actual sales demonstration with industry leaders making a presentation to different buyers, acted by members of the audience, will be directed by J. F. Madine, George Schaefer & Sons, Inc., New York, the college physics professor turned salesman. Irving Schlosser, Knickerbocker Meats, Inc., New York City, will make the hotel selling presentation; Peter Petersen, Petersen-Owens, Inc., New York City, will make the presentation on selling to food purchasers for restaurants.

The problem of recruiting and training salesmen will be discussed by Joseph Miller, Victory Provision Co., Dayton, O., Bernard Pollack, Stock Yard Packing Co. and Eugene Silverman, Oakland Meat Co., both of Chicago.

At the annual meeting the Arthur Davis Memorial Scholarship award winners will be announced, as will be the recipient of the new Angus Award which is to be presented to the individual who has promoted the industry and association on the national scene.

With an ever growing percentage of purveyor meats moving in the frozen state, cooking is a subject of major concern. Latest developments in frozen meat cooking will be described by Joseph Newland, Ottman & Co., New York.

Mississippi at the Back Door

[Continued from page 15]

draulic curb presses placed equi-distant in front of the percolator pans to minimize handling. The pressed cakes are ground in a Jay-Bee hammer mill from which the material is transported by an inclined Link-Belt screw conveyor into a metal hopper. Material is put in 100-lb. burlap bags for sale on the open market and to farmers.

Refrigeration for the plant is centered in two 6 x 6-in. and one 7 x 7-in. two cylinder, automatically-controlled Frick ammonia compressors. Cooler evaporators are almost entirely Gebhardt ceiling units. Steam is generated in a 150-hp. fire-tube Economy boiler which is stoker-fired with coal to take advantage of high grade fuel from nearby Kentucky mines. An older standby 125-hp. boiler uses natural gas. Water for processing is supplied from city mains. Other water used about the plant, including an automatic fire protection system, is supplied by Fairbanks-Morse pumps from three deep wells. A Curtis compressor furnishes compressed air at 120 psi.

Meat Retailers Urge Pre-Merger Notification Law

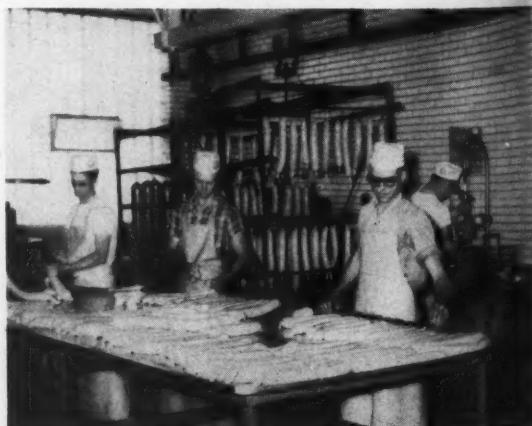
All areas of profitable management and operation of modern retail food stores were discussed at the recent 73rd annual convention of the National Association of Retail Meat and Food Dealers in Milwaukee. The keynote address carried a warning to the delegates of the continuing trend to mergers and acquisitions which endanger private enterprise.

Business topics discussed during the four-day meeting ranged from new evaluation of shelf space and inventory turnovers to non-foods, frozen foods and meat department management.

A ten-point policy program was accepted by the delegates. Two of the points were: "To urge passage of a pre-merger notification bill with a strong program of investigating and prosecuting mergers that create monopolies," and "To oppose modification of the Packers' Consent Decree, whereby packers covered thereunder could enter the retail food field, and to pass legislation controlling the operations of all packers in the retail business and retailers in the packing and processing business, so that competitive equality will be supervised and enforced by the Federal Trade Commission and the U. S. Department of Agriculture."

Angus Illinois Fair Champ

An Angus steer won the grand championship of the 1958 Illinois State Fair. The steer was first shown by its youthful owner, Larry Breon of Batavia, Ill., to the championship of the junior show before achieving top honors in the state's top fair show at Springfield.



BOLOGNA is stuffed in 1½-lb. straight lengths. Man in background along the wall is vacuum wrapping picnics.

Announcing THE MOST RE
DEVELOPMENT IN
SINCE TH

Liquid Wood*

THE FIRST LIQUID SMOKE
FUEL GENERATOR EVER OFFERED !

Obsoletes Old-Fashioned Smoking Methods

Here's a new smoked meat process that is as modern and revolutionary as the new rocket to the moon! Years of scientific research and testing have at last uncovered this special process that pyrolyzes the Liquid Wood, brings you more efficient and more effective meat and sausage smoking.

When this new Liquid Wood (with nothing added), is used in conjunc-

tion with the Atmos Liquid Smoke Fuel Generator, you get "controlled smoke"! Meats are flavored and colored more uniformly, production increases and you enjoy greater customer satisfaction at less cost than the old-fashioned log or saw dust method of smoking. If you are serious about improving your operation — increasing your volume — investigate Liquid Wood NOW!

*Liquid Wood is derived from natural wood and packaged in liquid form with nothing added.

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ST REVOLUTIONARY NEW ENT IN THE SMOKED MEAT INDUSTRY CE THE TURN OF THE CENTURY!

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1. PENETRATING LIQUID WOOD smoke shortens smoking time.
2. BETTER PRODUCT TASTE, BETTER LOOKING for greater eye appeal, taste appeal and sales appeal.
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A. Michaud Co., Philadelphia, uses it. Film made of BAKELITE Brand Polyethylene costs less than any other transparent film. It's easy to work with, gives sanitary protection. Ask your packaging supplier or write Dept. IU-45M, Bakelite Company, Division of Union Carbide Corporation, 30 E. 42nd St., N. Y. 17, N. Y.

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The Meat Trail...

Anderson Leaves Armour, Joins Hedrick and Stanley

OSCAR A. ANDERSON, manager of the general engineering department of Armour and Company, Chicago, has retired after more than 43 years with the company.

Anderson is continuing his business career with the firm of Hedrick and Stanley, architects and engineers, as executive representative in charge of the firm's newly-established Chicago sales office. Hedrick and Stanley, according to Anderson, has had considerable experience in the meat industry as well as in a variety of other industries. This experience, he feels, will enable the firm to provide practical and modern architectural and engineering concepts to the packing business.

Anderson will work in all fields, but expects to utilize his long experience to advantage in working with the packing industry.

Fryer and Stillman To Spend \$700,000 On Plant Expansion

Fryer and Stillman, Inc., Denver, Colo., plans to spend \$700,000 on the company's current expansion program which is expected to double the size of the plant when completed.

The kill floor will be expanded during the second phase of construction to 75 x 100 ft., two and a half times its present size. It is to be equipped throughout in stainless steel and will be built around the Can-Pak on-the-rail dressing system. With this addition of space and the labor-saving equipment, Fryer and Stillman will be able to increase production by almost 300 per cent. The same addition will house a new Sharples low-temperature edible rendering system, processing rooms, storage areas, etc. This will be Fryer and Stillman's first entry into edible fats rendering.

The second new building (first in point of construction) will occupy the space now being used by livestock pens, a parking lot, a storage yard and the present powerhouse. This two-story brick structure, 80 x 20 ft., will house the new automatic boilers, hot water tanks, pumps, the ammonia and low pressure refrigeration room, the

engineering department and three new coolers.

JOHN A. FRYER and LEO STILLMAN, who head the firm, report that the plant will have a capacity of 700 cattle per day when the program is completed by the first of March.

NRA Holds Annual Meeting Of Fifth Regional Area

The fifth regional area of the National Renderers Association held its annual meeting Sunday and Monday of this week in Milwaukee.

Sunday's session of the meeting consisted of registration, a cocktail party and reception, and a banquet and entertainment. Guest speaker at the Monday morning meeting was RICHARD MORTIMER of Peterson Manufacturing Co., Los Angeles, Calif. A luncheon and meeting followed.

Inmates Learn Meat Trade

Inmates serving sentences at McNeil Island Federal Penitentiary, Wash., are learning to become skilled meat handlers thanks to the voluntary services of WILLIAM H. McCONNELL. McConnell, a 25-year member of the Tacoma, Wash., branch of Amalgamated Meat Cutters and Butcher Workmen, teaches the inmates everything about meat.

For the past two years, McConnell has been spending every other Tuesday, his day off, teaching an apprentice class for meat cutters at the penitentiary. He donates his time to teach his students a trade.

Two Hormel Employees To Switch Locations

R. F. GRAY, president of Geo. A. Hormel & Co., Austin, Minn., has announced the transfer of two of the company's employees.

HEILMAN ALLEN, presently manager of firm's Dallas plant, will move to the home office in Austin to be in



HEILMAN ALLEN



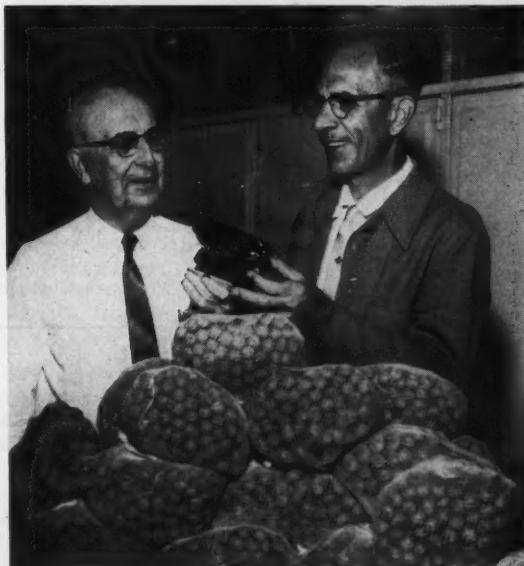
EUGENE BENSON

charge of procurement, processing and sales in the beef, veal and lamb departments. Allen began his career with Hormel in the Austin plant in 1931.

EUGENE BENSON will succeed Allen as plant manager in Dallas. Benson had served the company as sales manager of the Los Angeles branch prior to his new appointment. Before that he was in charge of industrial engineering at the Los Angeles plant. Benson has been with Hormel since 1931.

Gray also announced the appointments of three other Hormel men. T. E. COLESCOTT will have charge of production and sales of beef, veal and

GOLD HOT DOG and roll is presented to E. E. Wiegand, left, by Harold A. Peters, owner of Peters Sausage Co., Detroit. Golden frank is memento of the 20,000,000 hot dogs which have been sold at Briggs Stadium, Detroit, in the 24 years Wiegand has served as manager of the concessions for Detroit Sportservice. Peters has supplied these wieners which, if placed end to end, would reach nearly 2,000 miles.



lamb cuts along with the institutional department, which caters to the needs of hotels and restaurants, in the Austin plant. L. J. MORDAUNT has been made general sales manager at the Dallas plant. In his new capacity, Mordaunt will be in charge of sales for both the flavor-sealed and the packing divisions. FRANCIS FARNSWORTH has been made car route district manager in Oklahoma City.

70-Year-Old Meat Veteran To Open New Chicago Plant

IRA LOEWENSTEIN, president of Superior Packing Co., Chicago, has announced that his firm will expand its operations and will conduct a top grade primal cut business along with



ON HIS 70TH birthday, Ira Loewenstein, president of Superior Packing Co., Chicago, receives the keys to the firm's new Chicago plant from his son, Richard Loewenstein, secretary. Al "Abe" Horberg, a 30-year service veteran and boneless beef sales manager for the firm, looks on as the key presentation is made.

boneless beef operations in the company's new plant to be opened in Chicago.

Loewenstein began his long career in the meat industry at the age of ten when he secured a job as an office boy during the summer months with Libby, McNeill & Libby, Chicago. At 16 he was a city salesman for Morris & Co., Chicago. One of his accounts was Straus Daemecke Packing Co., a beef wholesaler in the Chicago stockyards. While making his call one day in 1922 he found the plant closed; he acquired the plant with a promissory note. In 1928, the firm acquired a small beef slaughtering plant in St. Paul, Minn., which since has been expanded into a major unit. The Chicago firm moved its quarters to the Columbia Cold Storage building in 1929.

Loewenstein's twin sons have

Young's Market Co. Opens a New Plant

Opening of the new meat fabrication plant of Young's Market Co. of Los Angeles was a gala occasion for president WILLIAM G. YOUNG, his associates and the customers and friends of the firm who attended. The



organization was founded in 1886 by Peter Young and has been carried forward by his five sons.

The site of the new plant—the old Southern Pacific central station at 500 South Central ave.—was chosen with great care and the plant was designed for speedy and efficient receiving, processing and shipment to all parts of the world by the Young staff and A. C. Martin & Associates, the architect. The \$1,500,000 structure houses the firm's general offices and other facilities.

The top photograph shows a heavy rig of the Dugdale Packing Co. of St. Joseph, Mo., unloading meat at the plant dock after a long haul from the midwestern packinghouse. The operation is being explained to a group of customers by WILLIAM KENNEDY, general manager of the meat department.

In the picture at right, president William G. Young is standing next to some of the Prime and Choice beef handled by the organization, with Bill Kennedy as his companion.

The firm's line of sausage, packaged ground beef chuck and other products were shown to visitors at the plant opening.



worked with him for the past 25 years. RICHARD, secretary of the firm, is in the Chicago plant and ROBERT is vice president of the company and stationed at St. Paul.

The firm is holding an open house at its new plant, located at Morgan and Pershing road, Chicago, on Saturday, September 27.

J O B S

WALTER W. SIKES has been appointed director of fats and oils division of the U. S. Department of Agriculture's Foreign Agriculture Service. He succeeds GEORGE A. PARKS who has been made deputy assistant administrator of the Foreign

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LAVATORY

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Agricultural Service. Sikes will have primary responsibility for developing and conducting activities and programs helpful to increasing commercial sales abroad of United States fats, oils and oilseeds. The economic analytical function relating to these commodities in foreign countries will also be under his direction.

The new positions of DR. S. Z. KEEVAK and DR. R. P. MCCOY, JR. have been announced by DR. A. R. MILLER, director of the U. S. Department of Agriculture's Meat Inspection Division. Dr. Keevak has been named inspector in charge of the Kinston, N. C., meat inspection station. He succeeds DR. O. T. DOUGLASS in this assignment. Dr. Keevak previously served as a super-



DR. KEEVAK



DR. McCOY, JR.

visor of meat inspection in St. Louis, Mo. Dr. McCoy has been transferred to the program development and services staff of the division's Washington, D.C., office. He will be in the office of the chief staff official for labels and standards of identity. Dr. McCoy had previously served as circuit supervisor at the New York City station. Before his stay in New York, he had served in meat inspection work in Denver, Colo.; Boise, Ida.; Purcellville, Va., and Mercury, Nev.

BEN F. WARE has been appointed to succeed JAMES G. BRADFORD as director of quality control for the Memphis, Tenn., refinery of The Cudahy Packing Co. Bradford will take over the new position of plant process engineer.

L. R. WELLS, previously with the Mason City, Ia., plant of Armour and Company, has been appointed manager of Armour's Columbus, O., plant. Wells is replacing L. J. ENDRES, who had served as plant manager since 1954. Endres' new position has not yet been announced.

PLANTS

Two New York City firms have been granted charters of incorporation, both listing capital stock of 200 shares no par value. The companies are Omaha Packing Company of New

York, Inc. and Jack Casey Meats, Inc. Directors for Omaha Packing Co. are SEYMOUR POST, HARRY H. HARRIS and ROSE R. D'ANGELO, all of New York City. The papers were filed by Harris. Directors for the Casey company are ROSE DEUTSCH, SAMUEL DEUTSCH and ESTELLE ROTHEBERG, all of Bayside, N. Y.

Gabel's Ranch House, Inc., Pryor, Okla., is planning a \$250,000 plant to be built this autumn. The new building will be on the site of the present plant, which has been operated since 1943 as a family organization with RAYMOND GABEL and his wife heading the firm.

Merchants Refrigerating Co. has announced the merger of Security Warehouse & Cold Storage Company and Refrigerated Food Services, Inc. The announcement was made by ARTHUR N. OTIS, president of Merchants Refrigerating Company. The Security plants at San Jose and Santa Clara, Cal., are being operated as Refrigerated Food Services, Inc., security division. GLENN F. DODSON has been appointed vice president and general manager.

Reliable Kosher Meats, Inc. of Bronx, N. Y., has been granted a charter of incorporation listing capital stock of 200 shares no par value. Directors of the firm are JEROME SEIDEL, ROSALIND YERMACK and DORISE J. KIRBY, all of Brooklyn.

Orvis & Clinger, Inc., a meat packing firm of Stockton, Calif., suffered heavy fire damage to some of its facilities recently. Blaze was caused when a spark from a torch ignited 250 tons of hay. The fire spread through a feed barn, destroyed a large truck and caused extensive damage to two pieces of chopper-blower equipment.

Loss estimated at \$1,500 resulted from a fire at the old rendering plant of Caballero Supply Co., El Paso, Tex. The new plant, which was put into operation adjoining the old one, was not damaged.

DEATHS

MERRELL H. HATCHER, general manager of the Waukegan branch of Armour and Company, died recently at the age of 49. Hatcher joined Armour in 1932 and had served the company as branch manager for the last eight years.

WILLIAM T. HAYES, a former division supervisor for Swift & Company, died at the age of 86. Hayes retired from Swift service in 1937.

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OK DRI-SWEET corn syrup solids will help you produce a more stable, uniform product, with good color, better texture, improved appearance, and increased shelf life. Why?

OK DRI-SWEET is pure, nutritious carbohydrate from corn syrup. It is

a white, finely granulated solid. In use it is transparent and colorless. Reduces watering off during processing and storage, there's less shrinkage, and its dextrins contribute to better texture. Helps prevent separation of water and fats, is a better binding agent; makes removal of sausage casings easier, too.

DRI-SWEET is less sweet . . . permits use in greater quantity for maximum fill. Easy to handle too . . . in chopping or mixing machines or in a preblend of seasonings. Packed in convenient 100 lb. moisture proof bags.

Write today for detailed data on how OK DRI-SWEET corn syrup solids can help you improve your comminuted meats, or ask to talk to a Hubinger Food Products Technician. You'll find him and the Hubinger Customer Research Service OK too.

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Oregon Checks 113,414 Meat Animals In First 6 Months

A total of 113,414 slaughter animals were checked for food wholesomeness under Oregon's state meat inspection during first six months of this year, state officials have announced. This total included 49,793 cattle, 7,092 calves, 4,588 sheep, 50,052 swine, 406 goats and 1,481 horses. About four-tenths of 1 per cent of the animals were rejected as being undesirable for meat.

Fifty-two animals—nine cattle, two calves, 38 sheep and three swine—were condemned on live inspection as unfit for human consumption. After-slaughter rejections included eight calves, 224 cattle, 68 sheep, 52 swine, five goats and one horse.

At the 91 Oregon slaughterhouses in the meat inspection program 1,206 lbs. of meat, mostly assorted sausage products, were condemned.

Dr. Weber Among 19 Picked To Judge At International

Livestock experts from 19 states and two foreign countries will share the task of naming the winning animals at the 1958 International Live Stock Exposition.

The show will be held November

28 to December 6 in the International Amphitheatre and adjacent Chicago Stock Yards.

Dr. A. D. Weber, Dean of Agriculture at the Kansas State College will judge all of the steer classes for the 12th consecutive year.

Charles Duggan, cattle breeder from Argentina will judge purebred Shorthorn cattle; and a Canadian cattle breeder—Reford W. Gardhouse, will serve on a committee to pass on Polled Shorthorn entries.

A committee consisting of H. G. Russell, University of Illinois; H. O. Gibson of Chicago; and Edward Helgens, Monticello, Ia., will name the grand champion barrow.

WSMPA Directors Meet

At a special meeting of the board of directors, Western State Meat Packers Association, at Carmel, Calif., this week, action was considered in support of a new research program, aimed at developing a type of beef cattle which will produce the type of carcass which will grade Choice.

Other projects the Board considered were to establish a membership class for foreign meat packing companies; inclusion of the Territory of Hawaii in the area covered by the association, and action on the asso-

ciation's demand to the Federal Meat grading service to follow the specifications for the Good and Choice grades of beef.

American Oil Chemists Will Meet In Chicago

The 32nd fall meeting of the American Oil Chemists' Society will be held October 20 to 22 at the Hotel Sherman in Chicago.

Approximately 70 papers will be presented at 11 technical sessions. These will deal with various aspects of research and technology in the field of fats and oils of animal and vegetable origin. Symposia on nutrition, safety and syndets will comprise part of the program. In addition, there will be many exhibits.

U. S. Cattlehide Exports Dip

The United States exported 2,941,000 cattlehides in the first six months of this year as against 3,272,000 pieces in the same period last year, the Tanners' Council has reported. Calfskin exports rose to 1,449,000 pieces from 979,000 last year, while kipskin shipments fell sharply to 389,000 from 594,000 in January-June 1957. Exports of sheepskins at 792,000 pieces were down 18 per cent.

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Peters Model CCY Carton Folding and Closing Machine automatically folds and closes unlined cartons. Model CCY-L closes lined cartons. Carton size range: 3 1/2" x 2" x 1 3/16" up to 12 3/4" x 7" x 4 1/2". Write for colorful catalog of Peters diversified line of high-speed packaging machines.

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Flashes on suppliers

MILPRINT, INC.: BERT G. HEFTNER has been appointed vice president and director of marketing of this Milwaukee packaging firm, ARTHUR SNAPPER, executive vice president, announced. Heftner will be responsible for all marketing and sales activities. He will be assisted by vice presidents LESTER ZIMMERMAN and ROY HANSON; WALTER HULLINGER, vice president and general sales manager; PAUL HULTKRANS, vice president of market research, and RALPH BECKER, administrative assistant.

CAINCO, INC.: MILFORD H. CAIN, president of Cainco, Inc., seasonings and sausage manufacturers specialties, Chicago, has announced the appointment of JACK LA BOUVE as sales representative in the states of Louisiana, Oklahoma, Texas, Arkansas, and part of Mississippi. Cain also announced the appointment of JESSE F. GRUDER as sales representative in part of Mississippi, all of Alabama, Georgia and Tennessee, and parts of North and South Carolina.

THE CUDAHY PACKING CO.: Appointment of the meat packing company as exclusive sales agent throughout the world for "Keynets" was recently announced by MICHAEL SARTORE of Keystone Casing Supply Co., Carnegie, Pa., manufacturer of the tubular, non-stretchable netting which is fitted over the natural casing before stuffing fresh and dry sausage products.

OPPENHEIMER CASING CO.: According to an announcement by WILLIAM D. BERGER, president of the Chicago casing company, JAMES M. ALLMAN has been placed in charge of all of the firm's sales and merchandising activities for the United States. Allman has been Midwest sales manager of the company for the past five years.

BABCOCK & WILCOX CO.: The appointment of LEON B. WOHLGEMUTH as general sales manager for the tubular products division of the Beaver Falls, Pa., water heater and boiler firm, has been announced by JAMES S. ANDERSON, vice president in charge of sales.

FIBREBOARD PAPER PRODUCTS CORP.: Appointment of W. K. CARHARTT as service superintendent of the Florence (Colo.) gypsum plant was announced by R. K. COMANN, plant manager.

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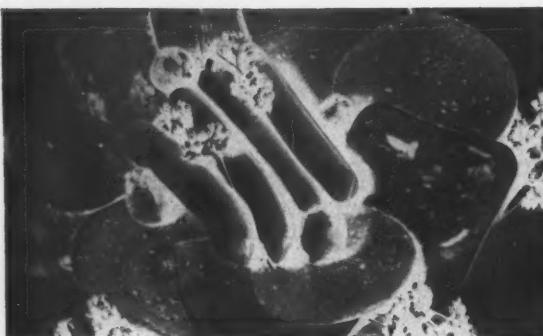
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MEATS
FROM THE LAND OF CORN

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Zest. Staley's Monosodium Glutamate brings out the full-bodied goodness of natural meat flavor. Try it in your own sausages, canned meats, meat loaves and taste the difference a few pennies can make. Easy to use, no formula changes.



Soy Flour—Staley's improved Meat Packers Soy Flour gives your meat products better appearance, better texture, less shrinkage. Superior blending properties. Easy to use. Retains more fats and moisture for better eating.



Hydrolyzed Vegetable Protein—Staley's new flavor discovery builds eye-appeal too! Natural flavor building characteristics never upset delicate flavor balance. You get better meat products and enjoy better meat sales.

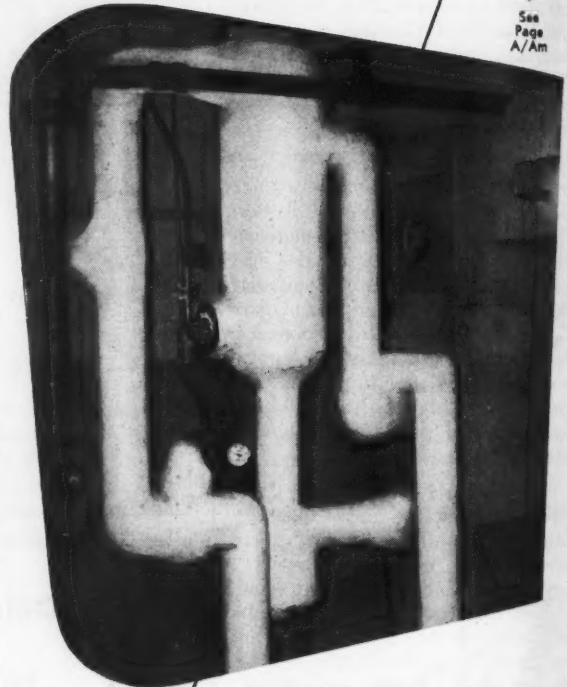
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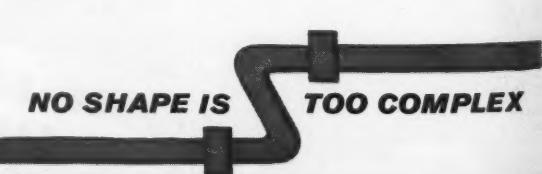
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ALL MEAT... output, exports, imports, stocks

Holiday Cuts Week's Meat Output

While meat production declined due to the short holiday week, output last week under federal inspection was also smaller than that for the same holiday period of last year. Volume of output for the week ended September 6 at 333,000,000 lbs. was down 12 per cent from 377,000,000 lbs. the previous week and was 6 per cent smaller than the 352,000,000 lbs. produced in the same week of 1957. Slaughter of all livestock was down for the week and below last year.

| Week Ended | BEEF | | PORK (Excl. lard) | | Aug. 30 stocks as percentages of inventories on |
|---------------|---------------|-------------------------|----------------------|-------------------------|---|
| | Number M's | Production Mil. lbs. | Number M's | Production Mil. lbs. | |
| Sep. 6, 1958 | 325 | 182.3 | 985 | 128.0 | |
| Aug. 30, 1958 | 370 | 205.0 | 1,114 | 147.3 | |
| Sep. 7, 1957 | 365 | 197.0 | 989 | 125.9 | |

| Week Ended | VEAL | | LAMB AND MUTTON | | TOTAL MEAT PROD. Mil. lbs. | Aug. 16 1958 | Aug. 31 1957 |
|---------------|---------------|-------------------------|-----------------|-------------------------|-------------------------------|-----------------|-----------------|
| | Number M's | Production Mil. lbs. | Number M's | Production Mil. lbs. | Mil. lbs. | | |
| Sep. 6, 1958 | 96 | 12.0 | 230 | 10.4 | 333 | | |
| Aug. 30, 1958 | 102 | 13.3 | 251 | 11.3 | 377 | | |
| Sep. 7, 1957 | 145 | 18.1 | 254 | 11.5 | 352 | | |

1958 HIGH WEEK'S KILL: Cattle, 462,118; Hogs, 1,859,215; Calves, 200,555; Sheep and Lambs, 389,561.

1958 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

| Week Ended | AVERAGE WEIGHT AND YIELD (LBS.) | | | | HOGS | Live | Dressed |
|---------------|---------------------------------|------|---------|------|---------|------|---------|
| | CATTLE | LIVE | DRESSED | LIVE | DRESSED | | |
| Sep. 6, 1958 | 1,010 | 561 | | 230 | 130 | | |
| Aug. 30, 1958 | 990 | 554 | | 232 | 132 | | |
| Sep. 7, 1957 | 978 | 540 | | 223 | 127 | | |

| Week Ended | CALVES | | SHEEP AND LAMBS | | LARD PROD. Per cwt. | Mil. lbs. |
|---------------|--------|---------|-----------------|---------|------------------------|-----------|
| | Live | Dressed | Live | Dressed | | |
| Sep. 6, 1958 | 225 | 125 | 94 | 45 | — | 33.4 |
| Aug. 30, 1958 | 235 | 130 | 94 | 45 | — | 36.8 |
| Sep. 7, 1957 | 223 | 125 | 93 | 45 | 13.1 | 29.0 |

July Meat Output 4% Below Last Year

Sizeable declines in output of beef, veal, and lamb and mutton resulted in a decline of 4 per cent in July meat production from that of last year. Output of pork was larger than last year. Total production in July at 2,011,000,000 lbs. showed a gain over volume produced in June, but a drop from last year's July volume of 2,099,000,000 lbs. Aggregate volume for the seven months amounted to 13,865,000,000 lbs. for a 6 per cent decline from 14,787,000,000 lbs. last year. Estimated commercial slaughter and meat production by classes appear below as follows:

| COMMERCIAL LIVESTOCK SLAUGHTER BY MONTHS, IN '000's, 1958-57 | | | | | | | | | | |
|--|----------|----------|---------|---------|----------|----------|---------------|---------|------|------|
| | Cattle | | Calves | | Hogs | | Sheep & Lambs | | | |
| | 1958 | 1957 | 1958 | 1957 | 1958 | 1957 | 1958 | 1957 | 1958 | 1957 |
| Jan. | 2,201.9 | 2,477.2 | 904.4 | 1,071.4 | 6,714.0 | 6,879.7 | 1,196.3 | 1,489.1 | | |
| Feb. | 1,767.3 | 2,001.2 | 775.1 | 913.7 | 5,421.4 | 5,095.7 | 1,051.7 | 1,270.7 | | |
| Mar. | 1,841.9 | 2,041.2 | 864.1 | 1,024.6 | 5,792.5 | 6,381.1 | 1,119.6 | 1,142.4 | | |
| Apr. | 1,878.9 | 2,032.2 | 800.2 | 989.9 | 5,920.3 | 5,977.3 | 1,298.2 | 1,213.0 | | |
| May | 1,952.4 | 2,254.8 | 716.1 | 938.1 | 5,300.5 | 5,866.1 | 1,268.1 | 2,286.4 | | |
| June | 1,988.7 | 2,078.7 | 704.4 | 874.9 | 5,010.1 | 4,792.3 | 1,200.2 | 1,185.6 | | |
| July | 2,000.7 | 2,368.9 | 735.4 | 987.7 | 5,161.9 | 5,032.2 | 1,179.7 | 1,358.6 | | |
| Aug. | 2,318.2 | — | 1,009.7 | — | 5,310.1 | — | 1,259.1 | — | | |
| Sept. | 2,211.1 | — | 1,044.1 | — | 5,997.2 | — | 1,243.2 | — | | |
| Oct. | 2,428.5 | — | 1,173.8 | — | 7,223.8 | — | 1,367.9 | — | | |
| Nov. | 2,038.6 | — | 963.2 | — | 6,536.1 | — | 1,088.4 | — | | |
| Dec. | 1,981.0 | — | 913.0 | — | 6,603.4 | — | 1,103.0 | — | | |
| Jan.-July | 13,721.8 | 15,254.7 | 5,499.7 | 6,800.3 | 39,320.7 | 40,924.4 | 8,318.8 | 8,895.8 | | |

| COMMERCIAL MEAT AND LARD PRODUCTION BY MONTHS IN MILLION POUNDS, 1958-57 | | | | | | | | | | |
|--|-------|-------|------|------|-------|-------|-------|------|--------|--------|
| | Beef | | Veal | | Pork | | L & M | | Totals | |
| | 1958 | 1957 | 1958 | 1957 | 1958 | 1957 | 1958 | 1957 | 1958 | 1957 |
| Jan. | 1,210 | 1,326 | 106 | 128 | 892 | 913 | 59 | 72 | 2,267 | 2,439 |
| Feb. | 961 | 1,082 | 86 | 107 | 709 | 778 | 53 | 60 | 1,700 | 2,027 |
| Mar. | 986 | 1,099 | 92 | 112 | 774 | 831 | 56 | 56 | 1,908 | 2,098 |
| Apr. | 1,024 | 1,085 | 91 | 113 | 807 | 786 | 65 | 57 | 1,987 | 2,041 |
| May | 1,062 | 1,203 | 90 | 118 | 734 | 785 | 62 | 60 | 1,948 | 2,166 |
| June | 1,079 | 1,086 | 91 | 115 | 710 | 663 | 55 | 53 | 1,985 | 1,917 |
| July | 1,148 | 1,220 | 96 | 132 | 714 | 687 | 53 | 60 | 2,011 | 2,099 |
| Aug. | 1,196 | — | 138 | — | 694 | — | 56 | — | 2,084 | — |
| Sept. | 1,151 | — | 131 | — | 760 | — | 56 | — | 2,098 | — |
| Oct. | 1,268 | — | 140 | — | 935 | — | 62 | — | 2,405 | — |
| Nov. | 1,072 | — | 110 | — | 865 | — | 50 | — | 2,097 | — |
| Dec. | 1,064 | — | 98 | — | 883 | — | 52 | — | 2,096 | — |
| Jan.-July | 7,470 | 8,101 | 652 | 825 | 5,340 | 5,443 | 403 | 418 | 18,965 | 14,787 |

AMI PROVISION STOCKS

Provision stocks as reported to the American Meat Institute totaled 958,800,000 lbs. on August 30. This volume was 19 per cent below the 102,500,000 lbs. in stock a year earlier.

Stocks of lard and rendered pork fat at 32,100,000 lbs. were down 46 per cent from 59,500,000 lbs. in stock about a year earlier.

The accompanying table shows stocks as percentages of holdings two weeks before and a year earlier.

| | Aug. 30 stocks as percentages of inventories on | Aug. 16 1958 | Aug. 31 1957 |
|--|---|-----------------|-----------------|
| HAMS: | | | |
| Cured, S.P.-D.C. | 88 | 73 | |
| Frozen for cure, S.P.-D.C. | 93 | 81 | |
| Total hams | 91 | 77 | |
| PICNICS: | | | |
| Cured, S.P.-D.C. | 114 | 100 | |
| Frozen for cure, S.P.-D.C. | 84 | 84 | |
| Total picnics | 98 | 92 | |
| BELLIES: | | | |
| Cured, D.S. | 98 | 179 | |
| Frozen for cure, D.S. | 50 | 50 | |
| Cured, S.P.-D.C. | 105 | 91 | |
| Frozen for cure, S.P.-D.C. | 71 | 89 | |
| OTHER CURED MEATS: | | | |
| Cured and in cure | 104 | 94 | |
| Frozen for cure | 104 | 58 | |
| Total other | 104 | 81 | |
| FAT BACKS: | | | |
| Cured, D.S. | 104 | 94 | |
| FRESH FROZEN: | | | |
| Loin, spareribs, neckbones, trimmings, other—Total | 98 | 112 | |
| TOT. ALL PORK MEATS | 94 | 93 | |
| LARD & R.P.F. | 111 | 54 | |

CALIFORNIA STATE INSPECTED SLAUGHTER

State inspected slaughter of livestock in California, July 1958-57, as reported to THE NATIONAL PROVISIONER.

| | July | 1958 | 1957 |
|--------------|--------|--------|------|
| Cattle, head | 33,641 | 42,983 | |
| Calves, head | 20,118 | 27,641 | |
| Hogs, head | 18,152 | 20,081 | |
| Sheep, head | 46,622 | 43,636 | |

Meat and lard production for July 1958-57 (in lbs.) were:

| | | |
|-------------------|------------|------------|
| Sausage | 9,511,317 | 8,164,345 |
| Pork and beef | 9,205,321 | 8,461,821 |
| Lard, substitutes | 820,231 | 591,491 |
| Totals | 19,536,860 | 17,217,687 |

As of June 30, 1958, California had 120 meat inspectors. Plants under state inspection totaled 368, and plants under city approved municipal inspection totaled 54.

U. S. LARD STOCKS

Stocks of lard and rendered pork fat at packing plants, factories and warehouses, refrigerated and non-refrigerated, on July 31, 1958 totaled 55,124,000 lbs. This volume compared with 66,474,000 lbs. in stock on the close of June and 98,808,000 lbs. at the close of July last year.

PROCESSED MEATS . . . SUPPLIES

U. S. Meat Imports Rise In July

Entry of 71,990,916 lbs. of foreign meat into this country during July established a new high on such movement for the year, if not a record. The July volume of meat imports was almost three times the 25,868,406 lbs. shipped into the U. S. in July last year. Of the month's total volume of meat imports, Argentina contributed 20,068,671 lbs. followed by 17,570,979 lbs. from New Zealand. Argentine meat was mostly cured beef, while that from New Zealand was about 98 per cent fresh beef and veal. Canada, another source of much of U. S. meat imports, shipped 11,603,822 lbs. The bulk of this was beef and veal. U. S. meat imports in July by country of origin are listed below as follows:

| Country of origin | Fresh meats and edible offal | | | Cured meats | |
|-------------------|------------------------------|------------------------------|----------------|----------------|----------------|
| | Beef and veal Pounds | Lamb and mutton Pounds | Pork Pounds | Beef Pounds | Pork Pounds |
| Argentina | 803,872 | 284,392 | | 13,704,157 | 1,000 |
| Australia | | | | 24,211 | |
| Brazil | | | | 654,726 | |
| Canada | 6,376,141 | 3,074 | 4,058,630 | | 451,087 |
| Denmark | | | | | 6,902 |
| Germany | | | | | 21,945 |
| Holland | | | | | 7,093 |
| Ireland | 2,142,711 | | | | |
| Mexico | 4,069,801 | | | | |
| New Zealand | 17,186,518 | 383,242 | 1,219 | | |
| Paraguay | | | | 386,862 | |
| Poland | | | | | |
| Uruguay | | 142,748 | 4,867 | 16,600 | 4,373 |
| All others | 678,600 | | | | |
| Total—July 1958 | 31,287,643 | 813,456 | 4,064,716 | 14,181,830 | 1,147,126 |
| July 1957 | 4,978,232 | 140,774 | 1,842,893 | 1,014,875 | 558,676 |

| Country of origin | Canned meats | | | | Miscel- laneous Pounds | Totals Pounds |
|-------------------|----------------|----------------|-----------------|-------------------|------------------------------|------------------|
| | Beef Pounds | Pork Pounds | Misc. Pounds | Sausage Pounds | | |
| Argentina | 5,943,960 | 45,000 | 56,474 | | 318,090 | 20,068,671 |
| Australia | 35,964 | | 9,072 | | 20,833 | 1,154,133 |
| Brazil | 1,042,354 | | | | | 1,066,565 |
| Canada | 297,898 | 28,828 | 1,258 | 183,267 | 11,603,822 | |
| Denmark | 3,132,234 | 484,929 | 1,630 | | 572,651 | |
| Germany | 543,874 | 1,124 | 20,751 | | 4,813,534 | |
| Holland | 4,676,398 | 109,629 | 5,562 | | 2,149,804 | |
| Ireland | | | | | 4,099,801 | |
| Mexico | | | | | 17,570,979 | |
| New Zealand | 877,611 | 39,526 | | | 1,303,999 | |
| Paraguay | | 1,328,159 | 365,315 | | 1,696,474 | |
| Poland | 508,828 | 62,892 | 19,040 | | 27,776 | 618,536 |
| All others | 268,262 | 34,932 | 41,859 | 9,826 | 1,202,067 | |
| Total—July 1958 | 8,408,717 | 10,394,243 | 1,112,343 | 71,060 | 559,782 | 71,990,916 |
| July 1957 | 5,876,011 | 9,231,088 | 388,678 | 43,689 | 1,793,490 | 25,868,406 |

DOMESTIC SAUSAGE

| (Ib., lb.) | (Ib., lb.) |
|---|------------|
| Pork sausage, bulk, in 1-lb. roll | 42½@48½ |
| Pork saus., s.c., 1-lb. pk. 60@64 | |
| Franks, s.c., 1-lb. pk. 60½@74 | |
| Frankfurts, skinned, 1-lb. package | 52@65 |
| Bologna, long (bulk) | 53@65 |
| Bologna, art. cas., bulk 45½@48 | |
| Bologna, a.c., sliced, 6-7 oz. pk., doz. | 3,136@3,84 |
| Smoked liver h.b., bulk 54@61 | |
| Smoked liver, n.c., bulk 43@49 | |
| Polish saus., smoked, 64@670 | |
| New Eng. lunch spec., 67@74 | |
| New Eng. lunch spec., sliced, 6-7 oz., doz. | 4,00@4,92 |
| Olive loaf, bulk | 49½@57½ |
| O.L., sliced 6-7 oz., doz. 3,27@3,84 | |
| Blood, tongue, h.b. | 70 |
| Blood, tongue, a.c. | 45½ |
| Pepper loaf, bulk | 66½@71½ |
| P.L., sliced 6-7 oz., doz. 3,33@4,80 | |
| Pickle & pimento loaf, 46½@55 | |
| P.&P. loaf, sliced, 6-7 oz., dozen | 3,12@3,60 |

DRY SAUSAGE

| (Ib., lb.) | (Ib., lb.) |
|-------------------------|------------|
| Cervelat, ch. hog bungs | 1,066@1,08 |
| Thuringer | 64@66 |
| Farmers | 90@92 |
| Holsteiners | 76@78 |
| Salami, B. C. | 98@100 |
| Salami, Genoa style | 1,096@1,11 |
| Salami, cooked | 53@55 |
| Pepperoni | 93@95 |
| Stellian | 1,066@1,02 |
| Goteborg | 90@92 |
| Mortadella | 65@67 |

SEEDS AND HERBS

| (Ib., lb.) | Whole | Ground |
|------------------------|-------|--------|
| Caraway seed | 19½ | 24½ |
| Cominos seed | 54 | 60 |
| Mustard seed | | |
| fancy | 23 | |
| yellow Amer. | 17 | |
| Oregano | 44 | 50 |
| Coriander | | |
| Morocco, No. 1 | 20 | 24 |
| Mororam, French | 60 | 65 |
| Sage, Dalmatian, No. 1 | 56 | 64 |

SPICES

| (Basis Chicago, original barrels, bags, bales) | Whole | Ground |
|--|-------|--------|
| Allspice, prime | 86 | 96 |
| Resifted | 99 | 1,01 |
| Chill, pepper | | 45 |
| Chill, powder | | 45 |
| Cloves, Zanzibar | 64 | 69 |
| Ginger, Java, unbl. | 59 | 65 |
| Mace, fancy, Banda | 3,50 | 4,00 |
| West Indies | 3,50 | |
| East Indies | 3,20 | |
| Mustard, four, fancy | 40 | |
| No. 1 | 36 | |
| | | |
| West Indies nutmeg | 2,55 | |
| Paprika, Amer. No. 1 | 48 | |
| Paprika, Spanish | 70 | |
| Cayenne pepper | 62 | |
| Pepper: | | |
| Rod, No. 1 | 55 | |
| White | 51 | 56 |
| Black | 38 | 42 |

SAUSAGE CASINGS

(I.C.I. prices quoted to manufacturers of sausage)

| Beef rounds: | (Per set) |
|-----------------------------|------------|
| Clear, 29/35 mm. | 1.15@1.23 |
| Clear, 35/38 mm. | 1.05@1.20 |
| Clear, 37/40 mm. | 85@1.65 |
| Clear, 38/40 mm. | 1.05@1.20 |
| Clear, 40/44 mm. | 1.30@1.50 |
| Clear, 44 mm./up | 1.95@2.50 |
| Not clear, 40 mm./in. 73@85 | |
| Not clear, 44 mm./up | 85@95 |
| Beef weasands: | (Each) |
| No. 1, 24 in./up | 14@17 |
| No. 1, 22 in./up | 10@15 |
| Beef middles: | (Per set) |
| Ex. wide, 2½ in./up | 3.50@3.70 |
| Spec. wide, 2½-2½ in. | 2.60@2.70 |
| Spec. med. 1½-2½ in. | 1.60@1.75 |
| Narrow, 1½ in./dn. | 1.20@1.35 |
| Beef bung caps: | (Each) |
| Clear, 5 in./up | 33@38 |
| Clear, 4½-5 inch | 27@31 |
| Clear, 4-4½ inch | 18@20 |
| Clear, 3½-4 inch | 12@15 |
| Not clear, 4½ inch/up | 17@20 |
| Beef bladders, salted: | (Each) |
| 7½ in./up, inflated | 18 |
| 6½-7½ in. inch, inflated | 15 |
| 5½-6½ inch, inflated | 13@14 |
| Pork casings: | (Per hank) |
| 29 mm./down | 4.70@4.80 |
| 29/32 mm. | 4.50@4.60 |
| 32/35 mm. | 3.50@3.80 |
| 35/38 mm. | 3.25@3.50 |
| 38/44 mm. | 3.10@3.20 |

CURING MATERIALS

| Nitrite of soda, in 400-lb bbls, del. or f.o.b. Chgo. | (I.C.I. prices) |
|--|-----------------|
| Pure refined gran. | 4.60@4.70 |
| Pure refined powdered nitrate of soda | 5.60@5.70 |
| Salt, paper sacked, f.o.b. Chgo., 50-lb. carlots, ton. | 30@32 |
| Rock salt in 100-lb. bags, f.o.b. whse. Chgo. | 28@30 |
| Sugar: | |
| Raw, 96 basis, f.o.b. N.Y. | 6.3@6.5 |
| Refined standard cane gran., basis (Chgo.) | 8.8@9.0 |
| Packers' curing sugar 100-lb. bags, f.o.b. Reserve, La., less 2% | 8.9@9.0 |
| Dextrose, regular: | |
| Cereose, (carlots, cwt.) | 7.8@8.0 |
| Ex-warehouse, Chicago | 7.0@7.2 |

PORK AND LARD . . . Chicago and outside

CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service

CASH PRICES

(Carlot basis, Chicago price zone, Sept. 10, 1958)

| SKINNED HAMS | | BELLIES | | |
|-----------------|----------------|-----------------|--------|------------|
| F.F.A. or fresh | Frozen | F.F.A. or fresh | Frozen | |
| 43 1/4@44 | 10/12 | 43 1/4 | 6/8 | 40 1/2n |
| 48 1/4@44 | 12/14 | 48 1/4 | 8/10 | 40 1/2 |
| 43 1/4@44 | 14/16 | 43 1/4 | 10/12 | 41 1/2 |
| 48 | 16/18 | 48 | 12/14 | 41 1/2 |
| 44 1/2 | 18/20 | 44 1/2 | 14/16 | 39 |
| 43 1/2 | 20/22 | 43 1/2 | 16/18 | 38 1/2 |
| 40 | 22/24 | 40 | 18/20 | 37 |
| 38 1/2 | 24/26 | 38 1/2 | 20/25 | D.S. Clear |
| 38 | 25/26 | 38n | 25/30 | 34n |
| 37 | 25/up, 2's in. | 37 | 30/35 | 29 1/2n |
| | | | 27 1/2 | 28n |
| | | | 25n | 26n |

PICNICS

| F.F.A. or fresh | Frozen | Branding quality | D.S. Bellies |
|-----------------|---------------|------------------|--------------|
| 32 | 4/6 | 32 | 20/25 |
| 31 1/2 | 6/8 | 31 1/2 | 25/30 |
| 31n | 8/10 | 31n | 34n |
| 31n | 10/12 | 31n | |
| 31n | 12/14 | 31n | |
| 31n | 8/up, 2's in. | 31n | |

FAT BACKS

| Frozen or fresh | Cured | Job Lot | Car Lot |
|-----------------|-------|--------------------|---------|
| 10n | 6/8 | 52... | 50 1/2 |
| 11 1/2n | 8/10 | 51@52 Loins, 12/16 | 50n |
| 12 1/2n | 10/12 | 43@44 Loins, 16/20 | 42 |
| 13 1/2n | 12/14 | 50... | 37 1/2b |
| 14n | 14/16 | 40@41 Ribs, 4/8 | 39 |
| 14 1/2n | 16/18 | 38... Butts, 8/12 | 36n |
| 14 1/2n | 18/20 | 38... Butts, 8/up | 36n |
| 14 1/2n | 20/25 | 43@44 Ribs, 3/dn. | 40 |
| | | 34@35 Ribs, 3/5 | 32 |
| | | 29... Ribs, 5/up | 28 1/2 |

n—nominal, b—bid, a—asked.

LARD FUTURES PRICES

NOTE: Add 1/2¢ to all price quotations ending in 2 or 7.

| FRIDAY, SEPT. 5, 1958 | | | | | |
|-----------------------|-------|-------|--------|--|--|
| Open | High | Low | Close | | |
| Sept. 12.62 | 12.72 | 12.62 | 12.72n | | |
| Oct. 12.12 | 12.12 | 12.07 | 12.12 | | |
| Nov. 11.75 | 11.80 | 11.75 | 11.80 | | |
| Dec. 11.70 | 11.75 | 11.70 | 11.75b | | |
| Jan. 11.60 | 11.60 | 11.60 | 11.60 | | |

Sales: 920,000 lbs.

Open interest, at close Thursday, September 4; September 22, October 12, November 10, December 150, and January 15 lots.

MONDAY, SEPT. 8, 1958

| Sept. 12.62 | 12.62 | 12.55 | 12.57 | |
|-------------|-------|--------|-------|--|
| | -60 | | -55 | |
| Oct. 12.10 | 12.10 | 11.97 | 12.00 | |
| Nov. 11.77 | 11.77 | 11.67 | 11.67 | |
| Dec. 11.70 | 11.70 | 11.62 | 11.65 | |
| | -67 | | | |
| Jan. | | 11.50b | | |

Sales: 2,360,000 lbs.

Open interest, at close Friday, September 5; September 22, October 130, November 102, December 152, and January 14 lots.

TUESDAY, SEPT. 9, 1958

| Sept. 12.55 | 12.67 | 12.55 | 12.55b | |
|-------------|-------|--------|--------|--|
| Oct. 11.87 | 12.00 | 11.85 | 11.87 | |
| Nov. 11.60 | 11.67 | 11.60 | 11.60a | |
| Dec. 11.60 | 11.60 | 11.50 | 11.55 | |
| | -57 | | | |
| Jan. | | 11.42b | | |

Sales: 2,640,000 lbs.

Open interest, at close Monday, September 8; September 23, October 132, November 105, December 157, and January 14 lots.

WEDNESDAY, SEPT. 10, 1958

| Sept. 12.65 | 12.80 | 12.65 | 12.77b | |
|-------------|-------|--------|--------|--|
| Oct. 11.95 | 12.05 | 11.95 | 12.02 | |
| Nov. 11.60 | 11.70 | 11.60 | 11.70 | |
| Dec. 11.60 | 11.70 | 11.60 | 11.65b | |
| Jan. | | 11.42a | | |

Sales: 1,440,000 lbs.

Open interest, at close Tuesday, September 9; September 20, October 131, November 108, December 162, and January 14 lots.

THURSDAY, SEPT. 11, 1958

| Sept. 12.80 | 12.80 | 12.80 | 12.80 | |
|-------------|-------|--------|--------|--|
| Oct. 12.00 | 12.15 | 12.00 | 12.15a | |
| Nov. 11.70 | 11.75 | 11.67 | 11.75b | |
| Dec. 11.65 | 11.67 | 11.65 | 11.67 | |
| Jan. | | 11.42a | | |

Sales: 1,000,000 lbs.

Open interest, at close Wednesday, September 10; September 20, October 132, November 109, December 166, and January 14 lots.

WEEK'S LARD PRICES

| P. S. or D. B. | Dry rend. | Ref. in tins |
|--|-----------------------|-----------------|
| Chicago | | \$15.50 |
| Refined lard, drums, f.o.b. Chicago | 50-lb. fiber cubes | 16.00 |
| Kettle rendered, 50-lb. tins, f.o.b., Chicago | 16.50 | |
| Leaf kettle rendered, drums, f.o.b., Chicago | 16.50 | |
| Lard flakes | 17.25 | |
| Neutral, drums, f.o.b. | 17.00 | |
| Chicago | | 19.75 |
| Standard shortening, N. & S. (del.) | | 20.25 |
| Hydro. shortening, N. & S. | | |

n—nominal, a—asked, b—bid.

MARGINS ON LIGHT HOGS BEST IN MONTHS

(Chicago costs, credits and realizations for Monday and Tuesday)

Markups in most of the popular pork cuts enable packers to realize some of the best margins on hogs in months. The live market advanced also, but not enough to offset gains in pork. Margins on light hogs showed to the best advantage, but gains on heavies were small.

| 180-220 lbs.— | 220-240 lbs.— | 240-270 lbs.— |
|-----------------------|---------------|---------------|
| Value | Value | Value |
| per cwt. | per cwt. | per cwt. |
| cwt. | cwt. | cwt. |
| alive | alive | alive |
| yield | yield | yield |
| | | |
| Lean cuts | \$13.58 | \$19.65 |
| Fat cuts, lard | 6.35 | 9.24 |
| Ribs, trimmings, etc. | 2.32 | 3.37 |
| Cost of hogs | \$19.94 | \$20.34 |
| Condensation | .10 | .10 |
| Handling, overhead | 1.93 | 1.75 |
| TOTAL COST | 21.97 | 31.84 |
| TOTAL VALUE | 22.25 | 32.26 |
| Cutting margin | +\$.28 | -\$.42 |
| Margin last week | +\$.02 | +\$.03 |

PACIFIC COAST WHOLESALE PORK PRICES

Los Angeles San Francisco No. Portia

Sept. 9 Sept. 9 Sept. 9

| FRESH PORK (Carcass): (Packer style) | (Shipper style) | (Shipper style) |
|--------------------------------------|-----------------|-----------------|
| 80-120 lbs., U.S. No. 1-3. | None quoted | None quoted |
| 120-180 lbs., U.S. No. 1-3. | \$35.00@38.00 | \$32.00@33.00 |

LOINS, No. 1:

| | | |
|------------|-------------|-------------|
| 8-10 lbs. | 54.00@58.00 | 55.00@60.00 |
| 10-12 lbs. | 54.00@58.00 | 55.00@60.00 |
| 12-16 lbs. | 54.00@58.00 | 53.00@56.00 |

PICNICS:

| | | |
|----------|-------------|-------------|
| 4-8 lbs. | 36.00@39.00 | 37.00@42.00 |
| HAMS: | | |

12-16 lbs.

| | | |
|------------|-------------|-------------|
| 12-16 lbs. | 49.00@55.00 | 50.00@56.00 |
| 18-20 lbs. | 50.00@55.00 | 51.00@55.00 |
| 20-22 lbs. | 50.00@55.00 | 51.00@55.00 |

BACON, 'Dry' Cure, No. 1:

| | | |
|------------|-------------|-------------|
| 6-8 lbs. | 56.00@65.00 | 55.00@65.00 |
| 10-12 lbs. | 53.00@64.00 | 56.00@66.00 |
| 12-16 lbs. | 53.00@59.00 | 56.00@58.00 |

LARD, Refined:

| | | |
|------------------------|-------------|-------------|
| 1-lb. cartons | 18.50@21.50 | 20.00@21.00 |
| 50-lb. cartons & cans. | 16.00@21.00 | 19.00@20.00 |
| Tierces | 15.25@19.50 | 17.50@19.00 |

N. Y. FRESH PORK CUTS Sept. 9, 1958

Local Box lots, cwt.

| | | | |
|-------------------|--------------------|-------------------|------|
| Pork loins, 8/12 | \$54.00@60.00 | Reg. loins, 8/12 | |
| Pork loins, 12/16 | 53.00@58.00 | Reg. loins, 12/16 | |
| Boston butts, 4/8 | | Boston butts, 4/8 | |
| Spareribs, 3/down | | Spareribs, 3/down | |

LOCALLY DRESSED Pork loins, 8/12

Pork loins, 12/16

Boston butts, 4/8

Spareribs, 3/5

Skinned hams, 10/12

Picnics, 4/6

Bellies, 10/12

PHILA. FRESH PORK Sept. 9, 1958 WESTERN DRESSED

Local Box lots, cwt.

| | | | |
|--------------------|--------------------|--------------------|------|
| Pork loins, 8/12 | \$54.00@60.00 | Reg. loins, 8/12 | |
| Pork loins, 12/16 | 52.00@57.00 | Reg. loins, 12/16 | |
| Pork loins, 16/20 | 52.00@56.00 | Reg. loins, 16/20 | |
| Hams, sknd., 12/16 | 44.00@48.00 | Hams, sknd., 12/16 | |
| Boston butts, 4/8 | 40.00@43.00 | Boston butts, 4/8 | |
| Picnics, 4/8 | 31.00@34.00 | Picnics, 4/8 | |
| Spareribs, 3/down | 43.00@48.00 | Spareribs, 3/down | |

HOG-CORN RATIOS

The hog-corn ratio based on barrows and gilts at Chicago for the week ended Sept. 6, 1958 was 15.1.

The U. S. Department of Agriculture has reported

This ratio compared with the 15.0 ratio for the preceding week and 1

BY-PRODUCTS . . . FATS AND OILS

BY-PRODUCTS MARKET

(F.O.B. Chicago, unless otherwise indicated)
Wednesday, Sept. 10, 1958

BLOOD

Unground per unit of ammonia, bulk 7.12½ⁿ

DIGESTER FEED TANKAGE MATERIALS

Wet rendered, unground, loose
Low test 8.00n
Med. test 7.75n
High test 7.50n

PACKINGHOUSE FEEDS

Carlots, ton
50% meat, bone scraps, bagged \$100.00@115.00
50% meat, bone scraps, bulk 97.50@100.00
60% digester tankage, bagged 107.50@117.50
60% digester tankage, bulk 105.00@107.50
80% blood meal bagged 125.00@145.00
Steam bone meal, 50-lb. bags,
(specifically prepared) 92.50
60% steam bone meal, bagged .. 70.00@ 75.00

FERTILIZER MATERIALS

Feather tankage, ground
per unit of ammonia *5.75
Hoof meal, per unit ammonia *6.50@6.75

DRY RENDERED TANKAGE

Low test, per unit prot. 1.85n
Medium test, per unit prot. 1.80n
High test, per unit prot. 1.75n

GELATINE AND GLUE STOCKS

Bone stock (gelatine), ton 26.00
Cattle jaws, feet (non-gel.), ton 10.00@14.00
Trim bone, ton 13.00@18.00
Pigskins (gelatine), cwt. 7.50
Pigskins (rendering), piece 15@25

ANIMAL HAIR

Winter coil dried, per ton None quoted
Summer coil dried, per ton +25.00@30.00
Cattle switches, per piece 2@3
Winter processed (Nov.-Mar.)
gray, lb. 10n
Summer processed (April-Oct.)
gray, lb. 5@6

*Delv'd f.c.a.f. Midwest, n—nominal, a—asked.

TALLOWS and GREASES

Wednesday, September 10, 1958

Eastern and midwest consumers of inedible tallow and greases reduced their buying ideas late last week, while sellers maintained steady to fractionally higher levels. Choice white grease, all hog, sold at 8½c, delivered New York, with the later inquiry at 8¾c. Bleachable fancy tallow, hard body, traded at 8½c, same destination.

Reported inquiry was in the market on bleachable fancy tallow at 7¾@7¾c, c.a.f. Chicago. Choice white grease, not all hog, sold at 7¾@7¾c, also c.a.f. Chicago. Indications were in the market on yellow grease, low acid, at 6¾c, delivered Chicago. A few tanks of edible tallow changed hands at 11c, c.a.f. Chicago.

Many trade members on Monday of the new week attended a regional renderers' convention in Milwaukee. Trade members reported that regular production bleachable fancy tallow was bid at 8¾c, c.a.f. East, with indi-

cations of ¼c higher on hard body material. Choice white grease, all hog, was bid at 8¾c, delivered East, but was held at 8½c. Edible tallow traded at 11c, c.a.f. Chicago.

No. 1 tallow on Tuesday was bid at 6¾@6¾c, c.a.f. Chicago, but without reported trade. Choice white grease, all hog, was offered at 8¾c, c.a.f. East. Some inquiry was also apparent on choice white grease, all hog, at 8.30, same destination. A few tanks of edible tallow traded at 10½c, f.o.b. River points, and some product was still available at 10¾c. Low acid yellow grease was reported at 6¾c, c.a.f. Chicago.

At midweek, some bleachable fancy tallow sold at 7¾c, c.a.f. Chicago and regular production material traded at 8¾c, c.a.f. East. Hard body material sold at 8¾c, also c.a.f. New York. Choice white grease, all hog, sold at 7¾c, c.a.f. Chicago. Choice white grease, not all hog, sold at 7¾c, c.a.f. Chicago. Edible tallow traded at 10¾c, c.a.f. Chicago.

TALLOWS: Wednesday's quotations: edible tallow, 10½c, f.o.b. River, and 10¾c, Chicago basis; origi-

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nal fancy tallow, 7½c; bleachable fancy tallow, 7½c; prime tallow, 7½c; special tallow, 7½c; No. 1 tallow, 6½@6½c; and No. 2 tallow, 5½c.

GREASES: Wednesday's quotations: choice white grease, not all hog, 7½c; B-white grease, 7½c; yellow grease, 6½c; yellow grease, 6½c; house grease, 6@6½c; and brown grease, 5½c. Choice white grease, all hog, was quoted at 8½c, c.a.f. East.

EASTERN BY-PRODUCTS

New York, Sept. 10, 1958

Dried blood was quoted today at \$6 per unit of ammonia. Low test wet rendered tankage was listed at \$6.75@\$7 per unit of ammonia and dry rendered tankage was priced at \$1.50 per protein unit.

N.Y. COTTONSEED OIL FUTURES

FRIDAY, SEPT. 5, 1958

| | Open | High | Low | Close | Prev. close |
|--------|-----------|-------|--------|--------|----------------|
| Sept. | 12.19 | 13.16 | 13.14 | 13.15b | 13.15b |
| Oct. | 13.14b | 13.23 | 13.18 | 13.19b | 13.16 |
| Dec. | 13.27 | 13.30 | 13.18 | 13.20 | 13.25 |
| Jan. | 13.25n | 13.30 | 13.25 | 13.15n | 13.25n |
| Mar. | 13.30n | 13.33 | 13.25 | 13.26 | 13.29n |
| May | 13.35b | 13.32 | 13.26 | 13.27 | 13.31 |
| July | 13.25b | 13.25 | 13.20 | 13.20 | 13.22b |
| Sept. | 12.75b | | 12.75b | 12.75b | 12.75b |
| Sales: | 129 lots. | | | | |

MONDAY, SEPT. 8, 1958

| | Open | High | Low | Close | Prev. close |
|--------|-----------|-------|--------|--------|----------------|
| Sept. | 13.15 | 13.15 | 12.94 | 12.93b | 13.15b |
| Oct. | 13.12 | 13.13 | 12.90 | 12.86 | 13.10b |
| Dec. | 13.24 | 13.20 | 12.91 | 12.92 | 13.20 |
| Jan. | 13.20n | 13.25 | 12.92 | 12.92n | 13.15n |
| Mar. | 13.25b | 13.23 | 12.99 | 13.00 | 13.25 |
| May | 13.26b | 13.26 | 13.00 | 13.00 | 13.27 |
| July | 13.22b | 13.22 | 12.94 | 12.95 | 13.20 |
| Sept. | 12.75b | | 12.75b | 12.75b | 12.75b |
| Sales: | 286 lots. | | | | |

TUESDAY, SEPT. 9, 1958

| | Open | High | Low | Close | Prev. close |
|--------|-----------|-------|--------|--------|----------------|
| Sept. | 12.90b | 12.99 | 12.99 | 12.93b | 12.93b |
| Oct. | 12.94b | 12.93 | 12.90 | 12.86 | 12.96 |
| Dec. | 12.94 | 12.90 | 12.85 | 12.96b | 12.92 |
| Jan. | 12.96n | 13.00 | 12.96 | 12.96n | 12.92n |
| Mar. | 13.00b | 13.09 | 12.97 | 13.03 | 13.00 |
| May | 13.00b | 13.06 | 12.99 | 13.06 | 13.00 |
| July | 12.85b | 13.00 | 12.97 | 12.99b | 12.96 |
| Sept. | 12.75b | | 12.75b | 12.75b | 12.75b |
| Sales: | 213 lots. | | | | |

WEDNESDAY, SEPT. 10, 1958

| | Open | High | Low | Close | Prev. close |
|--------|-----------|-------|--------|--------|----------------|
| Sept. | 12.92b | 13.06 | 12.05 | 12.05b | 12.93b |
| Oct. | 12.87b | 12.99 | 12.92 | 12.94 | 12.90b |
| Dec. | 12.92b | 13.05 | 12.94 | 12.95 | 12.96b |
| Jan. | 12.9 | 13.05 | 12.95 | 12.95 | 12.96n |
| Mar. | 13.03 | 13.10 | 13.03 | 13.03 | 13.05 |
| May | 13.04b | 13.13 | 13.05 | 13.05 | 13.06 |
| July | 12.96b | 12.97 | 12.97 | 12.97 | 12.99b |
| Sept. | 12.75b | | 12.75b | 12.75b | 12.75b |
| Sales: | 103 lots. | | | | |

VEGETABLE OILS

Wednesday, Sept. 10, 1958

| | Crude cottonseed oil, f.o.b. | 11½@11½ pd |
|------------------------------------|------------------------------|------------|
| Valley | | 11½@11½ pd |
| Southeast | | 11½ n |
| Texas | | 10%@10% pd |
| Corn oil in tanks, f.o.b., mills | | 12pd |
| Soybean oil, f.o.b., Decatur | | 9½a |
| Coconut oil, f.o.b., Pacific Coast | | 14½ pd |
| Peanut oil, f.o.b., mills | | 14½ pd |
| Cottonseed, foots: | | |
| Midwest and West Coast | | 1½@1½ |
| East | | 1½@1½ |

OLEOMARGARINE

Wednesday, Sept. 10, 1958

| | White dom, vegetable (30-lb. cartons) | 26 |
|---------------------------------------|---------------------------------------|-----|
| Yellow quarters (30-lb. cartons) | | 27 |
| Milk churned pastry (750 lbs., 30's) | | 23½ |
| Water churned pastry (750 lbs., 30's) | | 22½ |
| Bakers drums ton lots | | 19½ |

OLEO OILS

Wednesday, Sept. 10, 1958

| | Prime oleo stearine (slack barrels) | 12½ |
|------------------------|-------------------------------------|--------|
| Extra oleo oil (drums) | | 17% |
| Prime oleo oil (drums) | | 17@17% |

n—nominal, a—asked, b—bid, pd—paid.

HIDES AND SKINS

Packer hides about steady with late last week's declines—Trading slow in small packer hide market at steady prices—Calfskins and kipskins slow and about steady—Sheepskins firm, with good demand for better kinds; action was slow in others.

CHICAGO

PACKER HIDES: Trading was moderately heavy last week with an estimated 100,000 hides moving at steady to ½c lower prices. On Monday, butt-brands and Colorados sold at 9½c and 9c, respectively. Heavy native steers sold at 11½c River point, and heavy native cows moved at 13c, River production, steady.

On Tuesday, heavy native steers brought 11½c, River point, and light native steers moved at 15½c, River point. Heavy native cows sold at 13c River point, and at 13½c Midwest point. Branded cows sold at 12c, River point. On Wednesday, light, heavy, and branded cows sold at steady levels, with some mixed packs of light and ex-light native steers, also at steady prices. An estimated 95,000 hides sold through midweek with the bulk of trading Wednesday.

SMALL PACKER AND COUNTRY HIDES: Buyers and sellers differed in their ideas, and consequently trading in the small packer hide market was slow this week. Prices, however, were about steady. The 60/62-lb. native hides were listed at 10½@11c nominal, as were the 50/52's at 13c. Branded were listed at about 1½c less. The 48/50-lb. renderers were quoted at 8@8½c, 50/52-lb. locker-butchers at 9½@10c, and the No. 3 hides at 6½@7c.

CALFSKINS AND KIPSKINS: There were no significant price changes the past week, as trading was quiet. Last confirmed sales of lightweight Northern calfskins were at 47½c, with heavies at 50c. Northern kipskins were steady, and quoted nominally at 37c, with overweights listed at 33c nominal. Small packer all-weight calfskins were listed at 38@40c on River-Northern production, and kipskins, all weights, were quoted at 28@30c.

SHEEPSKINS: The market continued about steady, with the better skins in good demand. No. 1 shearlings ranged from 1.00@1.35 for Midwestern-River production, and Southwesterns were quoted at about 2.00. No. 2 shearlings were quoted

at .50@.60, depending on quality and point, and No. 3's were listed at .30@.40. Fall clips ranged from 1.75@2.25, and full wool dry pelts were quoted nominally at .18.

CHICAGO HIDE QUOTATIONS

PACKER HIDES

| | Wednesday, Sept. 10, 1958 | Cor. date Sept. 10, 1958 |
|------------------------|---------------------------|-----------------------------|
| Lgt. native steers | 15½@16 | 15½@16 |
| Hvy. nat. steers | 11½@12n | 13 @12½ |
| Ex. lgt. nat. steers | 19 @19½ | 20n |
| Butt-brand. steers | 9½n | 10 |
| Colorado steers | 9n | 9½ |
| Hvy. Texas steers | 9½n | 10n |
| Light Texas steers | 13½n | 12½ |
| Ex. lgt. Texas steers | 16n | 16 |
| Heavy native cows | 13 @13½ | 13 @13½ |
| Light nat. cows | 15 @17½ | 15½@17½ |
| Branded cows | 12 @13½ | 11½@12½ |
| Native bulls | 7½ @ 8½n | 8 @ 8½n |
| Branded bulls | 6½ @ 7½n | 7 @ 7½ |
| Calfskins: | | |
| Northern, 10/15 lbs. | 50n | 50n |
| 16 lbs./down | 47½n | 46n |
| Kips, Northern native, | | |
| 15/25 | 37n | 38n |

SMALL PACKER HIDES

| | STEERS AND COWS: | |
|------------------|------------------|---------|
| 60 lbs. and over | 10½@11n | 10½ |
| 50 lbs. | 13n | 12 @12½ |

SMALL PACKER SKINS

| | Calfskins, all wts. | 27 @29n |
|--------------------|---------------------|---------|
| Kipskins, all wts. | 28 @30 | 28 @28n |

SHEEPSKINS

| | Packer shearlings: | |
|---------------------|--------------------|-----------|
| No. 1 | 1.00@2.00 | 2.00@2.00 |
| No. 2 | 50@60 | 1.75@1.90 |
| Dark Pelts | 18n | 27@28n |
| Horsehides, untrim. | 7.00@7.50 | 8.00@8.25 |
| Horsehides, trim. | 6.50@7.00 | 7.25@7.50 |

N.Y. HIDE FUTURES

FRIDAY, SEPT. 5, 1958

| | Open | High | Low | Close |
|--------|----------|-------|-------|--------|
| Oct. | 11.60b | 11.60 | 11.60 | 11.55b |
| Jan. | | | | 11.70n |
| Sales: | one lot. | | | |
| Oct. | 12.50b | | | 12.40n |
| Jan. | 12.51b | | | 12.40n |
| Apr. | 12.60b | | | 12.50n |
| July | 12.65b | | | 12.65n |
| Oct. | 12.65b | | | 12.65n |
| Sales: | none. | | | |

TUESDAY, SEPT. 9, 1958

| | Open | High | Low | Close |
|--------|------------|-------|-------|--------|
| Oct. | 11.55b | | | 11.6½ |
| Jan. | | | | 11.75n |
| Sales: | none. | | | |
| Oct. | 12.35b | 12.45 | 12.45 | 12.35n |
| Jan. | 12.40b | 12.58 | 12.58 | 12.40n |
| Apr. | 12.50b | | | 12.50n |
| July | 12.60b | | | 12.60n |
| Oct. | 12.65b | | | 12.65n |
| Sales: | four lots. | | | |

WEDNESDAY, SEPT. 10, 1958

| | Open | High | Low | Close |
|--------|-----------|-------|-------|--------|
| Oct. | 11.55b | 11.60 | 11.50 | 11.55b |
| Jan. | | | | 11.65n |
| Sales: | two lots. | | | |
| Oct. | 12.25b | 12.36 | 12.30 | 12.25b |
| Jan. | 12.40b | 12.45 | 12.37 | 12.30b |
| Apr. | 12.45b | | | 12.45b |
| July | 12.60b | 12.67 | 12.67 | 12.65b |
| Oct. | 12.70b | | | 12.70b |
| Sales: | 16 lots. | | | |

THURSDAY, SEPT. 11, 1958

| | Open | High | Low | Close |
|--------|----------|-------|-------|--------|
| Oct. | 11.40b | | | 11.50b |
| Jan. | | | | 11.65n |
| Sales: | none. | | | |
| Oct. | 12.20b | 12.30 | 12.30 | 12.30b |
| Jan. | 12.25b | 12.40 | 12.40 | 12.40b |
| Apr. | 12.30b | 12.50 | 12.50 | 12.50b |
| July | 12.40b | 12.60 | 12.60 | 12.60b |
| Oct. | 12.45b | | | 12.65b |
| Sales: | 18 lots. | | | |

NOTE: Upper series of months each day contracts lower series, new contracts.

LIVESTOCK MARKETS...Weekly Review

Canada January-June Cattle Slaughter Down, Hogs Up 11%

Inspected cattle slaughter in Canada for the second quarter of 1958 declined 2 per cent to 443,000 head from its recent high of 452,000 in the corresponding April-June period of last year, according to the Foreign Agricultural Service. Calf slaughter also declined, falling off 6 per cent to 291,000 from 308,000 last year.

Both declines were probably due to the drop in numbers put on feed last fall and winter, when large quantities of feeder animals were sent to the United States. However, slaughter during the third quarter of 1958 is expected to equal or exceed the same period of 1957.

Inspected hog slaughter, rising rapidly in recent months, numbered 1,339,000 head, or 11 per cent above last year's 1,206,000 for the same period. Further increases over last year are expected during the third quarter of this year.

Although sheep and lamb slaughter in the second quarter of 1958 rose 3 per cent from last year, domestic production did not meet home demand.

TRUCKED-IN RECEIPTS AT 59 MARKETS

Trucked-in receipts of livestock by classes during July 1958 and 1957 at 59 public markets:

TOTAL TRUCKED-IN RECEIPTS

| | Number of head | July 1958 | July 1957 |
|-----------------|----------------|-----------|-----------|
| Cattle | 1,439,775 | 1,714,979 | |
| Calves | 220,744 | 318,560 | |
| Hogs | 2,063,424 | 2,077,440 | |
| Sheep and lambs | 673,820 | 718,140 | |

Trucked-in receipts at 59 public markets constituted the following percentages of total July receipts: Cattle 92.0; calves, 86.6; hogs 91.2; and sheep, 66.4. Percentages in 1957 were 88.1, 86.8, 90.6 and 64.9.

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Livestock Costs To Packers In July Well Above Year Ago

Packers operating under federal inspection in July found prices on all livestock considerably higher than in the same month of 1957.

Average cost of cattle in July at \$23.75 was 22 per cent higher than in 1957; calves at \$24.97 cost 36 per cent more than in 1957; hogs at \$22.16 had 113 per cent of the 1957 value, and sheep and lambs averaging \$21.20 cost 5 per cent more per cwt. than in July 1957.

The 1,561,000 cattle, 435,000 calves, 4,326,000 hogs and 1,013,000 sheep and lambs slaughtered in July had dressed yields of:

| | July 1958 | July 1957 |
|---------------------|------------|-----------|
| 1,000 lbs. | 1,000 lbs. | |
| Beef | 800,750 | 940,091 |
| Veal | 56,388 | 78,516 |
| Pork (carcass, wt.) | 800,495 | 777,490 |
| Lamb and mutton | 45,537 | 53,385 |
| Totals | 1,795,970 | 1,867,992 |
| Pork, excl. lard | 603,764 | 577,734 |
| Lard production | 147,505 | 146,019 |
| Rendered pork fat | 7,183 | 7,746 |

Average live weights in July 1958-57 were as follows:

| | July 1958 | July 1957 |
|----------------------|-----------|-----------|
| lbs. | lbs. | |
| All cattle | 1,003.8 | 962.6 |
| Steers ¹ | 1,047.4 | 1,005.6 |
| Heifers ² | 879.3 | 835.2 |
| Cows ³ | 982.8 | 940.9 |
| Calves | 230.6 | 238.1 |
| Hogs | 244.6 | 244.4 |
| Sheep and lambs | 93.2 | 92.7 |

Dressed yields per 100 lbs. live weight for July 1958-57 were:

| | July 1958 | July 1957 |
|----------------------|-----------|-----------|
| Per cent | Per cent | |
| Cattle | 57.0 | 55.7 |
| Calves | 56.3 | 56.4 |
| Hogs ⁴ | 76.4 | 76.2 |
| Sheep and lambs | 48.5 | 48.2 |
| Lard, per cwt., lbs. | 14.0 | 14.3 |
| Lard, per hog, lbs. | 34.2 | 35.0 |

Average dressed weights of livestock compared as follows (lbs.):

| | July 1958 | July 1957 |
|-----------------|-----------|-----------|
| Cattle | 572.2 | 596.2 |
| Calves | 129.8 | 134.3 |
| Hogs | 186.8 | 186.2 |
| Sheep and lambs | 45.2 | 44.7 |

¹Included in cattle.

²Subtract 7.0 to get packer style average.

LIVESTOCK AT 59 MARKETS

A summary of receipts and disposition of livestock at 59 public markets during July 1958 and 1957, as reported by the U. S. Department of Agriculture:

| CATTLE | | | |
|--------------------------|-----------|------------|-----------|
| Shipments | Total | Local | |
| receipts | receipts | slaughter | |
| July 1958 | 1,374,548 | 1,595,268 | 846,047 |
| July 1957 | 1,085,533 | 1,947,698 | 1,115,838 |
| Jan.-July 1958 | 9,109,135 | 10,501,319 | 5,705,652 |
| Jan.-July 1957 | 9,832,833 | 11,800,442 | 6,886,109 |
| 5-yr. av. (July 1953-57) | 1,574,725 | 1,963,261 | 1,051,844 |

| CALVES | | | |
|--------------------------|-----------|-----------|-----------|
| July 1958 | 183,559 | 254,984 | 106,457 |
| July 1957 | 278,083 | 364,637 | 198,114 |
| Jan.-July 1958 | 1,369,453 | 1,785,181 | 826,710 |
| Jan.-July 1957 | 1,767,747 | 2,268,729 | 1,300,118 |
| 5-yr. av. (July 1953-57) | 308,210 | 411,813 | 235,531 |

| HOGS | | | |
|--------------------------|------------|------------|------------|
| July 1958 | 1,607,600 | 2,196,112 | 1,486,356 |
| July 1957 | 1,687,058 | 2,294,047 | 1,624,695 |
| Jan.-July 1958 | 12,176,915 | 16,916,947 | 11,935,820 |
| Jan.-July 1957 | 13,040,732 | 18,129,078 | 13,182,481 |
| 5-yr. av. (July 1953-57) | 1,559,311 | 2,093,081 | 1,421,865 |

| SHEEP & LAMBS | | | |
|--------------------------|-----------|-----------|-----------|
| July 1958 | 546,382 | 863,680 | 387,594 |
| July 1957 | 697,408 | 1,108,417 | 576,542 |
| Jan.-July 1958 | 3,767,656 | 6,317,091 | 3,279,701 |
| Jan.-July 1957 | 4,071,602 | 7,089,194 | 3,812,887 |
| 5-yr. av. (July 1953-57) | 700,944 | 1,126,876 | 565,217 |

KINDS OF LIVESTOCK KILLED

The classification of livestock slaughtered under federal inspection in July 1958, compared with June 1958 and July 1957, is shown below:

| | July 1958 | June 1958 | July 1957 |
|--|-----------|-----------|-----------|
| | Per cent | Per cent | Per cent |

| Cattle: | Steers | 59.0 | 56.9 | 49.9 |
|------------------|--------------------------------|-------|-------|-------|
| | Heifers | 15.7 | 16.0 | 14.8 |
| | Cows | 23.5 | 25.4 | 32.5 |
| | Bulls and Stags | 1.8 | 1.7 | 2.8 |
| | Totals ¹ | 100.0 | 100.0 | 100.0 |
| | Cannery & Cutters ² | 10.5 | 11.3 | 18.5 |
| Hogs: | Sows | 17.2 | 16.6 | 22.7 |
| | Barrows and Gilts | 81.9 | 82.6 | 76.4 |
| | Stags and Boars | .9 | .8 | .9 |
| | Totals ¹ | 100.0 | 100.0 | 100.0 |
| Sheep and Lambs: | Lambs & Yearlings | 92.1 | 91.2 | 93.3 |
| | Sheep | 7.9 | 8.8 | 6.7 |
| | Totals ¹ | 100.0 | 100.0 | 100.0 |

¹Based on reports from packers.

²Totals based on rounded numbers.

³Included in cattle classification.

GEO. S. HESS

R. Q. (PETE) LINE

INDIANAPOLIS HOG MARKET

HESS-LINE CO.

HOG ORDER BUYERS EXCLUSIVELY

TELEPHONE MELROSE 7-5481

HESS-LINE CO.

EXCHANGE BLDG. INDIANAPOLIS STOCK YARDS
INDIANAPOLIS 21, IND.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, September 6, 1958, as reported to the NATIONAL PROVISIONER:

CHICAGO

Armour, 3,729 hogs, shippers, 12,457 hogs, and others, 12,837 hogs. Total, 20,531 cattle, 290 calves, 29,028 hogs and 4,407 sheep.

KANSAS CITY

Cattle Calves Hogs Sheep

| | | | | |
|-------------|--------|-----|--------|-------|
| Armour .. | 1,904 | 157 | 2,913 | 709 |
| Swift .. | 2,390 | 236 | 2,065 | 1,072 |
| Wilson .. | 1,187 | .. | 3,756 | .. |
| Butchers .. | 3,861 | .. | 43 | .. |
| Others .. | 1,732 | 1 | 4,154 | .. |
| Totals .. | 11,113 | 393 | 12,961 | 1,781 |

OMAHA

Cattle Calves Hogs Sheep

| | | | | |
|----------------|--------|--------|-------|----|
| Armour .. | 5,326 | 4,090 | 1,840 | .. |
| Cudahy .. | 3,270 | 4,086 | 1,028 | .. |
| Swift .. | 3,842 | 3,833 | 1,024 | .. |
| Wilson .. | 3,049 | 3,357 | 628 | .. |
| Neb. Beef .. | 3,009 | .. | .. | .. |
| Am. Stores .. | 1,032 | .. | .. | .. |
| Connaughton .. | 571 | .. | .. | .. |
| O'Neill .. | 1,081 | .. | .. | .. |
| R & O .. | 1,280 | .. | .. | .. |
| Gr. Omaha .. | 602 | .. | .. | .. |
| Rothschild .. | 867 | .. | .. | .. |
| Roth .. | 1,043 | .. | .. | .. |
| Kingan .. | 792 | .. | .. | .. |
| Omaha .. | 529 | .. | .. | .. |
| Union .. | 1,180 | .. | .. | .. |
| Others .. | 754 | 0,144 | .. | .. |
| Totals .. | 25,816 | 24,010 | 4,560 | .. |

N. S. YARDS

Cattle Calves Hogs Sheep

| | | | | |
|-----------|---------------|----|--------|----|
| Armour .. | 1,339 | .. | 4,114 | .. |
| Swift .. | NOT AVAILABLE | .. | .. | .. |
| Hunter .. | 817 | .. | 2,143 | .. |
| Hell .. | .. | .. | 1,734 | .. |
| Krey .. | .. | .. | 3,852 | .. |
| Totals .. | 2,156 | .. | 11,848 | .. |

ST. JOSEPH

Cattle Calves Hogs Sheep

| | | | | |
|-----------|-------|-----|--------|-------|
| Swift .. | 3,494 | 112 | 3,844 | 2,490 |
| Armour .. | 2,232 | 40 | 5,559 | 1,225 |
| Seitz .. | 859 | .. | .. | .. |
| Others .. | 3,239 | .. | 3,867 | .. |
| Totals .. | 9,794 | 152 | 17,766 | 3,715 |

*Do not include 413 cattle, 15 calves, 4,948 hogs and 2,045 sheep direct to packers.

SIOUX CITY

Cattle Calves Hogs Sheep

| | | | | |
|-------------------|--------|----|--------|-------|
| Armour .. | 3,209 | .. | 3,943 | 1,738 |
| Swift .. | 3,102 | .. | 2,770 | 1,089 |
| S. C. Dr. Beef .. | 4,678 | .. | .. | .. |
| S. C. Dr. Pork .. | .. | .. | 9,121 | .. |
| Raskin .. | 794 | .. | .. | .. |
| Butchers .. | 382 | .. | .. | .. |
| Others .. | 7,958 | .. | 0,673 | 1,165 |
| Totals .. | 20,123 | .. | 25,507 | 3,902 |

WICHITA

Cattle Calves Hogs Sheep

| | | | | |
|-----------|-------|----|-------|-------|
| Cudahy .. | 754 | 82 | 2,229 | .. |
| Dunn .. | 75 | .. | .. | .. |
| Dold .. | .. | .. | 487 | .. |
| Excel .. | 443 | .. | .. | .. |
| Swift .. | .. | .. | .. | 778 |
| Others .. | 1,289 | .. | 88 | 628 |
| Totals .. | 2,561 | 82 | 2,804 | 1,406 |

OKLAHOMA CITY

Cattle Calves Hogs Sheep

| | | | | |
|-----------|-------|----|-------|-----|
| Armour .. | 681 | 11 | 188 | .. |
| Wilson .. | 1,202 | 68 | 609 | 431 |
| Others .. | 1,701 | .. | 1,208 | 350 |
| Totals .. | 3,584 | 70 | 2,005 | 781 |

*Do not include 952 cattle, 69 calves and 4,081 hogs direct to packers.

LOS ANGELES

Cattle Calves Hogs Sheep

| | | | | |
|--------------|-------|-----|-------|----|
| Cudahy .. | .. | .. | 383 | .. |
| Wilson .. | 118 | .. | .. | .. |
| Ideal .. | 677 | .. | .. | .. |
| Atlas .. | 640 | .. | .. | .. |
| Gr. West. .. | 412 | .. | .. | .. |
| United .. | 367 | .. | 102 | .. |
| Star .. | 234 | .. | .. | .. |
| Sur Vall .. | 216 | .. | .. | .. |
| Quality .. | 173 | .. | .. | .. |
| Manning .. | 134 | .. | .. | .. |
| Coast .. | 122 | .. | 20 | .. |
| Clough'ty .. | .. | .. | 507 | .. |
| Others .. | 1,138 | 162 | .. | .. |
| Totals .. | 4,231 | 162 | 1,192 | .. |

| DENVER | | | | |
|-----------|--------|--------|-------|--------|
| | Cattle | Calves | Hogs | Sheep |
| Armour .. | 146 | .. | 4,070 | .. |
| Swift .. | 1,345 | 10 | 2,153 | 8,823 |
| Cudahy .. | 846 | 11 | 5,576 | .. |
| Wilson .. | 610 | .. | .. | 8,872 |
| Others .. | 6,296 | 8 | 868 | 411 |
| Totals .. | 9,233 | 38 | 6,597 | 22,176 |

| ST. PAUL | | | | |
|-------------|--------|--------|--------|-------|
| | Cattle | Calves | Hogs | Sheep |
| Armour .. | 4,708 | 1,250 | 15,522 | 2,106 |
| Bartsch .. | 1,019 | .. | .. | .. |
| Rifkin .. | 684 | 24 | .. | .. |
| Superior .. | 1,493 | .. | .. | .. |
| Swift .. | 5,761 | 1,306 | 26,977 | 2,745 |
| Others .. | 3,951 | 1,625 | 6,910 | 1,905 |
| Totals .. | 17,616 | 4,205 | 49,269 | 6,796 |

| FORT WORTH | | | | |
|--------------|--------|--------|-------|-------|
| | Cattle | Calves | Hogs | Sheep |
| Armour .. | 290 | 413 | 444 | 125 |
| Swift .. | 558 | 620 | 500 | 2,144 |
| City .. | 649 | .. | .. | .. |
| Rosenthal .. | 143 | 10 | .. | .. |
| Totals .. | 1,910 | 1,043 | 1,044 | 2,269 |

| MILWAUKEE | | | | |
|-------------|--------|--------|-------|-------|
| | Cattle | Calves | Hogs | Sheep |
| Packers .. | 1,581 | 4,057 | 4,244 | 1,213 |
| Butchers .. | 2,662 | 1,231 | 258 | 99 |
| Totals .. | 4,248 | 5,288 | 4,522 | 1,312 |

TOTAL PACKER PURCHASES

| | Week ended Sept. 6 | Same week Sept. 6 |
|-----------|--------------------|-------------------|
| Cattle .. | 142,910 | 145,582 |
| Hogs .. | 188,537 | 202,267 |
| Sheep .. | 53,195 | 59,154 |

CORN BELT DIRECT TRADING

Des Moines, Sept. 10—

Prices on hogs at 14 plants and about 30 concentration yards and interior Iowa and southern Minnesota, as quoted by the USDA:

Barrows, gilts, U.S. No. 1-3:

| | | |
|--------------|----|---------------|
| 180/200 lbs. | .. | \$17.75@18.90 |
| 200/220 lbs. | .. | 19.25@20.25 |
| 220/240 lbs. | .. | 19.00@20.25 |
| 240/270 lbs. | .. | 18.70@20.05 |
| 270/300 lbs. | .. | 18.40@19.75 |

Sows, U.S. 1-3:

| | | |
|--------------|----|-------------|
| 270/330 lbs. | .. | 18.50@18.65 |
| 330/400 lbs. | .. | 17.75@18.15 |
| 400/550 lbs. | .. | 16.25@18.25 |

Corn Belt hog receipts, as reported by the USDA:

| | | |
|-----------|-----------|-----------|
| This week | Last week | Last year |
| est. | actual | actual |

| | | |
|-------------|--------|----------------|
| Sept. 4 .. | 65,000 | 37,000 |
| Sept. 5 .. | 51,000 | 44,000 |
| Sept. 6 .. | 34,500 | 26,000 |
| Sept. 8 .. | 74,500 | Holiday 82,500 |
| Sept. 9 .. | 68,000 | 89,000 |
| Sept. 10 .. | 60,000 | 56,000 |

LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis on Wednesday, Sept. 10 were as follows:

CATTLE:

| | |
|-----------------------|-------------|
| Steers, gd. & ch. .. | 24.00@26.50 |
| Steers, std. & gd. .. | 22.50@24.00 |

Heifers, gd. & ch. .. 23.00@26.40

Cows, util. & com'l. .. 18.00@20.00

Cows, gd. & cut. .. 14.00@18.00

Bulls, util. & com'l. .. 22.50@24.00

Bulls, cutter .. 18.00@22.50

VEALERS:

| | |
|-----------------|-------------|
| Good & prime .. | 27.00@31.50 |
|-----------------|-------------|

| | |
|-----------------|-------------|
| Stand. & gd. .. | 22.50@27.00 |
|-----------------|-------------|

| | |
|----------------------|-------------|
| Calves, gd. & ch. .. | 24.00@28.00 |
|----------------------|-------------|

HOGS, U.S. No. 1-3:

| | |
|--------------|-------------|
| 140/160 lbs. | 18.50@19.50 |
|--------------|-------------|

| | |
|--------------|-------------|
| 160/180 lbs. | 19.50@20.25 |
|--------------|-------------|

| | |
|--------------|-------------|
| 180/200 lbs. | 20.00@20.75 |
|--------------|-------------|

| | |
|--------------|-------------|
| 200/220 lbs. | 20.25@21.00 |
|--------------|-------------|

| | |
|--------------|-------------|
| 220/240 lbs. | 20.25@20.75 |
|--------------|-------------|

| | |
|--------------|-------------|
| 240/270 lbs. | 20.00@20.60 |
|--------------|-------------|

| | |
|--------------|-------------|
| 270/300 lbs. | 19.75@20.50 |
|--------------|-------------|

| | |
|--------------|-------------|
| 300/360 lbs. | 19.00@20.00 |
|--------------|-------------|

| | |
|--------------|-------------|
| 360/450 lbs. | 18.00@18.75 |
|--------------|-------------|

LAMBS:

| | |
|------------------|-------------|
| Good & choice .. | 20.50@22.00 |
|------------------|-------------|

| | |
|-------------------|-------------|
| Utility & good .. | 17.50@20.50 |
|-------------------|-------------|

WEEKLY INSPECTED SLAUGHTER

Slaughter of livestock at major centers during the week ended Sept. 6, 1958 (totals compared) was reported by the U. S. Department of Agriculture as follows:

| | Cattle | Calves* | Hogs | Lamb & Sheep |
|---|---------|---------|---------|--------------|
| Boston, New York City Area ¹ | 12,706 | 10,428 | 48,124 | 35,325 |
| Baltimore, Philadelphia, Indpls. | 7,168 | 938 | 22,067 | 3,223 |
| Cin., Cleve., Detroit, Indpls. | 18,000 | 6,494 | 90,305 | 18,304 |
| Chicago Area | 21,869 | 7,228 | 35,715 | 4,280 |
| St. Paul, Wis. Area ² | 26,597 | 15,642 | 84,067 | 12,128 |
| St. Louis Area | 15,954 | 1,806 | 60,522 | 3,236 |
| St. Louis City | 18,339 | 2,272 | 88,111 | 11,211 |
| Omaha Area ³ | 32,835 | 149 | 60,074 | 8,655 |
| Kansas City | 10,871 | 1,624 | 20,391 | 4,907 |
| Iowa, Minn., Davenport, Des Moines ⁴ | 28,724 | 7,484 | 82,472 | 20,602 |
| Totals same week 1957 | 298,052 | 105,515 | 869,939 | 221,355 |

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, St. Louis, and Madison, Milwaukee, Green Bay, Wis. ³Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ⁴Includes Sioux Falls, Huron, Mitchell, Madison, and Watertown, S.D. ⁵Includes Lincoln and Fremont, Nebr., and Glenwood, Iowa. ⁶Includes Albert Lea, Austin and Winona, Minn., Cedar Rapids, Davenport, Des Moines, Dubuque, Esterville, Fort Dodge, Marshalltown, Mason City, Ottumwa, Postville, Storm Lake and Waterloo, Iowa. ⁷Includes Birmingham, Dothan, and Montgomery, Ala., Albany, Atlanta, Moultrie, Thomasville, and Tifton, Ga. ⁸Includes Los Angeles, San Francisco, and Vallejo, Calif.

Average prices per cwt. paid for specific grades for steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended Aug. 30 compared with the same week in 1957 were reported to the Provisioner by the Canadian Department of Agriculture as follows:

| | GOOD STEERS | VEAL CALVES | HOGS* | LAMBS |
|---------------|-------------|-------------|----------------------|----------------------|
| Stockyards | All Weights | All Good | Grade B ¹ | Grade A ² |
| Weights | 1958 | 1957 | 1958 | 1957 |
| 1958 | 1957 | 1958 | 1957 | 1958 |
| Toronto .. | \$21.43 | \$19.25 | \$27.67 | \$23.00 |
| Montreal .. | 21.45 | 17.63 | 25.25 | 36.45 |
| Montreal .. | 20.71 | 17.77 | 27.68 | 24.11 |
| Calgary .. | 20.45 | 17.87 | 24.90 | 36.16 |
| Edmonton .. | 20.40 | 17.87 | 23.35 | 33.21 |
| Lethbridge .. | 20.63 | 17.25 | 22.75 | 33.25 |
| Pr. Albert .. | 19.50 | 16.85 | 22.73 | 35.00 |
| Moose Jaw .. | 20.50 | 17.20 | 17.25 | 34.75 |
| Saskatoon .. | 20.00 | 17.50 | 23.25 | 35.00 |
| Regina .. | 20.25 | 16.90 | 23.25 | 36.00 |
| Vancouver .. | 19.40 | 17.50 | 22.25 | 35.00 |

SLAUGHTER REPORTS

Special reports to the NATIONAL PROVISIONER showing the number of livestock slaughtered at 13 centers for the week ended September 6, 1958, compared:

| | CATTLE | | Cor. |
|--|------------|------------|---------|
| | Week ended | Prev. week | |
| Sheep & Lambs | 35,922 | 32,223 | |
| 4 | 3,223 | 3,223 | |
| 5 | 15,944 | 14,896 | |
| 6 | 4,486 | 4,286 | |
| 7 | 12,128 | 12,128 | |
| 8 | 3,296 | 3,296 | |
| 9 | 20,531 | 24,444 | 22,890 |
| 10 | 11,506 | 11,664 | 16,037 |
| 11 | 23,904 | 28,063 | 2,874 |
| 12 | 2,156 | 2,901 | 13,198 |
| 13 | 9,979 | 11,339 | 10,840 |
| 14 | 12,781 | 13,755 | 12,797 |
| 15 | 2,319 | 2,578 | 4,096 |
| 16 | 4,833 | | |
| 17 | 12,140 | | |
| 18 | 38,311 | | |
| 19 | 20,946 | | |
| 20 | 5,008 | | |
| 21 | 206,692 | | |
| 22 | 221,985 | | |
| Total | 181,970 | 154,882 | 146,330 |
| HOGS | | | |
| 1 | 16,566 | 20,922 | 18,508 |
| 2 | 12,961 | 12,866 | 13,169 |
| 3 | 29,127 | 36,912 | 10,709 |
| 4 | 11,843 | 18,220 | 33,083 |
| 5 | 17,825 | 16,339 | 18,119 |
| 6 | 27,189 | 25,256 | 9,625 |
| 7 | 9,631 | 12,549 | 8,175 |
| Total | 243,213 | 259,496 | 225,417 |
| SHEEP | | | |
| 1 | 4,407 | 4,781 | 4,108 |
| 2 | 1,781 | 4,080 | 2,945 |
| 3 | 6,141 | 6,876 | 912 |
| 4 | 4,493 | | |
| 5 | 5,760 | 5,212 | 6,044 |
| 6 | 2,517 | 3,165 | 2,132 |
| 7 | 782 | 1,395 | 963 |
| New York & Jer. City | 35,929 | 40,565 | 38,608 |
| Oklahoma City | 781 | 606 | 2,057 |
| Cincinnati | 350 | 604 | 561 |
| Denver | 25,031 | 31,091 | 26,437 |
| St. Paul | 4,491 | 5,683 | 5,431 |
| Milwaukee | 1,312 | 1,376 | 1,269 |
| Totals | 90,682 | 105,433 | 95,960 |
| *Cattle and calves. | | | |
| †Federally inspected slaughter, including directs. | | | |
| ‡Stockyards sales for local slaughter, stockyards receipts for local slaughter, including directs. | | | |

CANADIAN KILL

Inspected slaughter of livestock in Canada for the week ended Aug. 30:

| | CATTLE | | |
|--------------------------|------------|-----------|--|
| | Week ended | Same week | |
| Hogs | | | |
| 7,129 | | | |
| 10,410 | | | |
| 14,288 | | | |
| Western Canada | 19,165 | 23,157 | |
| Eastern Canada | 20,358 | 20,524 | |
| Totals | 39,523 | 43,681 | |
| | HOGS | | |
| Western Canada | 44,741 | 35,452 | |
| Eastern Canada | 60,902 | 58,903 | |
| Totals | 103,643 | 93,755 | |
| All hog carcasses graded | 114,574 | 102,303 | |

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st. New York market for the week ended Sept. 6:

| | CATTLE | | |
|--------------------------|------------|------------|--|
| | Week ended | Prev. week | |
| W. Canada | 4,614 | 5,541 | |
| E. Canada | 13,402 | 14,334 | |
| Totals | 18,016 | 19,875 | |
| | SHEEP | | |
| W. Canada | 4,416 | 5,541 | |
| E. Canada | 13,402 | 14,334 | |
| Totals | 18,016 | 19,875 | |
| | HOGS | | |
| W. Canada | 44,741 | 35,452 | |
| E. Canada | 60,902 | 58,903 | |
| Totals | 103,643 | 93,755 | |
| All hog carcasses graded | 114,574 | 102,303 | |

*Includes hogs at 31st Street.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

| | RECEIPTS | | | |
|--------------|-----------|--------|--------|-------|
| | Cattle | Calves | Hogs | Sheep |
| Sept. 4.. | 1,401 | 128 | 9,219 | 1,414 |
| Sept. 5.. | 1,446 | 49 | 8,182 | 714 |
| Sept. 6.. | 40 | 22 | 1,300 | 296 |
| Sept. 7.. | 27,455 | 77 | 10,360 | 1,384 |
| Sept. 8.. | 5,000 | 100 | 9,000 | 1,000 |
| Sept. 9.. | 10,12,000 | 100 | 10,500 | 1,700 |
| *Week so far | 41,455 | 277 | 29,860 | 4,084 |
| Wk. ago. | 39,567 | 345 | 19,492 | 5,311 |
| Yr. ago | 52,594 | 749 | 24,456 | 7,730 |

*Including 107 cattle, 6,073 hogs and 546 sheep direct to packers.

SHIPMENTS

| | SHIPMENTS | | | |
|-------------|-----------|--------|-------|-------|
| | Cattle | Calves | Hogs | Sheep |
| Sept. 4.. | 4,647 | 46 | 3,114 | ... |
| Sept. 5.. | 1,706 | ... | 3,541 | 41 |
| Sept. 6.. | 196 | ... | 276 | ... |
| Sept. 7.. | 7,756 | ... | 3,070 | 144 |
| Sept. 8.. | 5,000 | ... | 2,000 | 100 |
| Sept. 9.. | 10,500 | ... | 2,500 | 200 |
| Week so far | 17,756 | ... | 7,570 | 444 |
| Wk. ago. | 14,804 | 68 | 5,326 | 474 |
| Yr. ago | 21,581 | 124 | 6,448 | 1,187 |

SEPTEMBER RECEIPTS

| | SEPTEMBER RECEIPTS | | | |
|-----------|--------------------|--------|--------|--------|
| | Cattle | Calves | Hogs | Sheep |
| Sept. 1.. | 8,000 | 100 | 19,57 | 1957 |
| Sept. 2.. | 19,57 | 1957 | 1957 | 1957 |
| Sept. 3.. | 22,389 | 13,899 | 16,329 | 10,532 |
| Sept. 4.. | 38,718 | 24,431 | | |

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Wed., Sept. 10:

| | Week ended | Week ended | |
|------------------|------------|------------|--|
| Sept. 10 | Sept. 10 | Sept. 10 | |
| Packers' purch. | 22,389 | 13,899 | |
| Shippers' purch. | 16,329 | 10,532 | |
| Totals | 38,718 | 24,431 | |

LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended Friday, Sept. 5, with comparisons:

| | Cattle | Hogs | Sheep |
|---------------|-----------|------------|-----------|
| Week to date | 247,000 | 321,000 | 110,000 |
| Previous week | 277,000 | 361,000 | 135,000 |
| Same wk. | 298,000 | 356,000 | 139,000 |
| Totals | 8,972,000 | 13,823,000 | 4,774,000 |
| Totals | 9,578,000 | 14,303,000 | 5,250,000 |

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ended Sept. 4:

| | Cattle | Calves | Hogs | Sheep |
|---------------------------|--------|--------|-------|-------|
| Los Ang. | 4,170 | 220 | 1,395 | 65 |
| N. P. ^{1/2} land | 2,070 | 375 | 1,335 | 2,625 |
| San Fran. | 125 | 15 | 575 | 850 |

LIVESTOCK PRICES AT LOUISVILLE

Livestock prices at Louisville on Wednesday, Sept. 10 were as follows:

| | CATTLE | Cwt. |
|-----------------------|--------|---------------|
| Steers, choice | | \$25.50@28.00 |
| Steers, good | | 24.00@26.25 |
| Steers, std. & gd. | | 22.50@25.00 |
| Heifers, good | | 24.00@26.00 |
| Cows, util. & com'l. | | 17.00@20.00 |
| Cows, can. & cut'l. | | 14.50@16.50 |
| Bulls, util. & com'l. | | 22.00@23.00 |

VEALERS:

| | | |
|-------------------|------|-------------|
| Choice & prime | | 33.00@35.00 |
| Good & choice | | 29.00@33.00 |
| Calves, gd. & ch. | | 21.00@26.00 |

VEALERS:

| | | |
|-------------------|------|-------------|
| Choice & prime | | 33.00@35.00 |
| Good & choice | | 29.00@33.00 |
| Calves, gd. & ch. | | 21.00@26.00 |

VEALERS:

| | | |
|-------------------|------|-------------|
| Choice & prime | | 33.00@35.00 |
| Good & choice | | 29.00@33.00 |
| Calves, gd. & ch. | | 21.00@26.00 |

VEALERS:

| | | |
|-------------------|------|-------------|
| Choice & prime | | 22.50@23.00 |
| Good & choice | | 21.00@22.00 |
| Calves, gd. & ch. | | 18.00@20.00 |

VEALERS:

| | | |
|-------------------|------|-------------|
| Choice & prime | | 22.50@23.00 |
| Good & choice | | 21.00@22.00 |
| Calves, gd. & ch. | | 18.00@20.00 |

VEALERS:

| | | |
|-------------------|------|-------------|
| Choice & prime | | 22.50@23.00 |
| Good & choice | | 21.00@22.00 |
| Calves, gd. & ch. | | 18.00@20.00 |

VEALERS:

| | | |
|-------------------|------|-------------|
| Choice & prime | | 22.50@23.00 |
| Good & choice | | 21.00@22.00 |
| Calves, gd. & ch. | | 18.00@20.00 |

VEALERS:

| | | |
|-------------------|------|-------------|
| Choice & prime | | 22.50@23.00 |
| Good & choice | | 21.00@22.00 |
| Calves, gd. & ch. | | 18.00@20.00 |

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, Sept. 9 were reported by the Agricultural Marketing Service, Livestock Division, as follows:

N. S. Yds. Chicago Kansas City Omaha St. Paul

HOGS:

BARROWS & GILTS:

U.S. No. 1-3:

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| 120-140 lbs. | \$17.50-19. |
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CASING COLORS

(PRIMARY STRENGTH)



ATLAS
Certified Food Colors
INDUSTRY'S STANDARD FOR OVER 100 YEARS

CHERRY RED SHADES

Light, Medium and Deep

ORANGE SHADES

"Hercules" Repoline • "Hercules" Casiline

VEGETABLE LIVERWURST COLORS

Send for our new *Atlas Food Color Guide and Price List*. It contains important information for food processors.

FIRST PRODUCERS OF CERTIFIED COLORS
H. KOHNSTAMM & CO., Inc.

ESTABLISHED 1851

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POSITION WANTED

SAUSAGE SUPERVISOR: German, lifetime experience with large and small packers. Have successfully managed government inspected plants. Guarantees quality products. Profit results. **W-320, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.**

ACCOUNTANT: College graduate, good background in sausage manufacturing costs, office management including financial statements and taxes. Can train personnel and handle complete operation. Will relocate. **W-339, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.**

CATTLE BUYER: 13 years with big packer. Markets, auctions, direct buying. Experience in all classes. Slaughter cattle. Transfer anywhere. **W-338, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.**

HELP WANTED

AGGRESSIVE SALESMAN: Thoroughly acquainted with meat business, to become assistant to the president of midwest brokerage firm. This job calls for creative selling, personal contact and ability to produce. This is no "stepping stone" but a position for the future. State age, education, experience and salary requirements in first letter along with recent photograph. All replies strictly confidential. **W-348, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.**

WORKING FOREMAN: To take charge of edible and inedible rendering operation. This is a medium size fully integrated plant in Ohio. We prefer a man from the mid-west. Please give all vital information in your reply. This information will be kept confidential. **W-371, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.**

BONING FOREMAN: Experienced in all phases of pork boning. Progressive Chicago packer. Good salary. State experience fully. **W-361, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.**

HELP WANTED

SALES OPPORTUNITY

\$14,000.00 PER YEAR

Old established Sausage Marketing Corporation (not located in Chicago or New York) desires Salesman for established territory. Drawing account \$14,000 per year, payable weekly, plus commissions. Free life insurance and hospitalization for employee and his entire family, retirement plan. Must have sales experience and knowledge of sausage kitchen procedures. Prefer gentleman living in Pennsylvania. Reply in own handwriting, giving us the following information in detail—sales experience, education, height, weight, age, dependents, religion, disabilities if any, three references and enclose recent photograph. All replies strictly confidential. Our employees know of this advertisement. Write Box W-369, The National Provisioner, 15 West Huron Street, Chicago 10, Illinois.

Representatives Wanted
For top quality ingredient already widely used in sausage kitchens and curing departments. Various territories open. Excellent commission rate.—Contact us at A.M.I. Convention Hospital Room No. 955W. Or write Box No. W-370. THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MANAGER: For a dog food plant. We manufacture canned and frozen boxed dog foods of all kinds. Excellent salary. State experience, age and salary expected. Confidential. B. Hill, president, Hill Packing Company, P.O. Box 148, Topeka, Kansas.

EXPERIENCED BEEF MAN: Progressive midwest meat packer offers unusual opportunity to qualified man who can run sales cooler. Good salary, bonus, and other benefits. Send full resume in strict confidence. **W-372, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.**

BEEF MAN: For wholesale operation. Sales and production. Midwest location. Send complete resume to **W-360, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.**

NIGHT FOREMAN: Experienced—cleanup, defrost, general packinghouse know-how. Chicago area. **W-362, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.**



John Morrell & Co., General Offices, Chicago, Ill.

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PLEASE REMIT WITH ORDER

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FOR

CALIBRATED

SHEEP

CASINGS

All Sizes

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CENTRAL 6-1236

S. OPPENHEIMER & COMPANY,
INC.

55 East Washington Street
Chicago 2, Illinois

YOUR PACKAGED MEATS NEED CODE DATING

We offer a Complete Line of Code Daters and Name Markers—Automatic for conveyor lines and Wrapping Machines—also Power-driven Coders for Bacon Boards and other Boards used in the Meat Packing Industry.

Write for details on a specific problem
KIWI CODERS CORPORATION
4027 N. Kedzie Ave. Chicago 16, Ill.

WANTED: Used or new equipment, all types, any condition. Top prices paid. **EW-367, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.**

CLASSIFIED ADVERTISING

MISCELLANEOUS

WANTED: CAR LOT SHIPPERS

BEEF

VEAL

and

LAMB

contact

QUAKER CITY MEAT COMPANY

40 N. Delaware Ave.
PHILADELPHIA 6, PA.

our buyers,

MR. LUNDY and MR. HARRIS WILL BE IN CHICAGO SEPTEMBER 25 to SEPTEMBER 28 CONTACT FOR APPOINTMENT at the CONGRESS HOTEL

BONELESS VEAL WANTED BY

COLONIAL BEEF CO.
401 N. FRANKLIN STREET
PHILADELPHIA, PA.

OUR BUYER

JOHN OLENSCHLAGER
Will be in Chicago, Drake Hotel
Sept. 24th to 30th

CONTACT FOR APPOINTMENT

EXCELLENT ANDERSON FEATHER DRYERS

FS-352, THE NATIONAL PROVISIONER
15 W. Huron St., Chicago 10, Ill.

WANT TO BUY or LEASE: Slaughtering plant in corn belt. Prefer B.A.I. Replies confidential. **W-365, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.**

ANDERSON EXPELLERS

All Models, Rebuilt, Guaranteed
We Lease Expellers
PITTOCK & ASSOCIATES, Glen Riddle, Penna.

HOG • CATTLE • SHEEP

SAUSAGE CASINGS ANIMAL GLANDS

Selling Agent • Order Buyer
Broker • Counsellor • Exporter • Importer

SAMI S. SVENSDSEN
407 SO. DEARBORN ST., CHICAGO 5, ILL.

EQUIPMENT WANTED

WANTED: Sausage, meat packing and canning equipment. Realize profits on your used equipment by letting us buy or list it for you.

H. D. LAUGHLIN & SON
3701 N. Grove St., Fort Worth, Texas
Phone MArket 4-7231

HAVE NEED FOR: Humidity control equipment, preferably NIAGARA or KATHABAR, MUST BE IN EXCELLENT CONDITION. EW-368, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED: Two used 100 gallon steam kettles, stainless steel or stainless steel clad, ASME coded. State complete specifications in reply. E. W. KNAUSS & SON, Inc., Quakertown, Pa.

WANTED: Wet tankage hydraulic press. State size, condition and price. HILL PACKING COMPANY, Topeka, Kansas.

WANTED: Ammonia compressor within the range of 6 x 6 or 7 x 7 etc. PREMIER PACKING CO., Inc., 1240 Columbus Ave., Boston 20, Mass.

EQUIPMENT FOR SALE

ALLBRIGHT NELL SLICERS

4—Model No. 832 hydraulic cold cut slicers with balanced heads for over 1,000 RPM service, and belt conveyors, 3 years old, in excellent condition, \$3,500.00 each.

1—Model No. 832 hydraulic cold cut slicer, as above, but with no conveyor, 6 years old, good condition, \$2,000.00.

1—Model No. 827 hydraulic bacon slicer, good condition, \$2,075.00.

FS-364, THE NATIONAL PROVISIONER
15 W. Huron St., Chicago 10, Ill.

BUFFALO 65-B CHOPPER: With extra set of knives, bowl slightly scored, with or without 50 H.P. 2 phase, 4 wire, 220 V. 60 cycle motor. **FRANCO AUTOMATIC LINKER:** In excellent condition, 5" length links. For further information please contact Mr. J. B. Harrison at the Palmer House, Chicago, during the AMI convention, or write to C. A. DURR PACKING Co., Inc., Utica, N. Y.

FLEX VAC MACHINE: Model 6-6 four pocket (18 per min) vacuum packaging machine for 6-8 oz. luncheon meat, complete with 50 CFM Beech-Russ vacuum pump. Both in excellent condition. Contact Mr. Robert W. Acker, c/o Tom Sawyer Meat Products, Inc., 1301 S. Fourth St., Minneapolis, Minn. Phone Federal 2-8609.

FOR SALE: One Anco #963 Vacuum ham press 1200 f.o.b. Philadelphia. \$350 Anco #964 molds (4" x 4" x 27") \$18.00 each f.o.b. Philadelphia. This equipment has been used very little, and is in like-new condition. **FS-373, THE NATIONAL PROVISIONER**, 15 W. Huron St., Chicago 10, Ill.

FOR SALE: 1958 and 1956 Chevrolet 6400 model 1 1/2 ft. Insulated body. Two rear quarter doors. Trucks in extra fine condition. **HERTZ LICENSEE**, Phone 6-1244 Johnston, Pa. Ray Gordini.

1—Boss 40A Silent Cutter Excellent Condition—\$575.00

1—56B Grinder \$375.00

1—200# Buffalo Stuffer—\$650.00

1—Dungs Hog Dehairer—Heavy Duty \$675.00

1—55# Randall Hand Stuffer—\$175.00

FS-374, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

1—Anderson Super Duo Expeller

1—Anderson Duo Expeller, reconditioned and guaranteed like new.

2—Used 125 H.P. package water tube boilers.

KELTH ENGINEERING COMPANY
4020 Bandini Boulevard Los Angeles 23, Calif.

FOR SALE: 1953 Ford, 1 1/2 ton, 6 doors, 3 plates, 1 1/2 H.P. Compressor. Suitable for frozen foods or provisions. Phone Hickory 6-9200 (New York City).

PLANTS FOR SALE OR RENT

FOR SALE or LEASE: Federally inspected beef slaughtering plant in Western Nebraska. Building recently remodeled. New refrigeration and slaughtering equipment. On the rail dressing with air knives, moving top viscera table, hydraulic platforms, 40 x 30 freezer, 20 acres of land and house. 200,000 cattle on feed and abundant supply of cows within 100 mile radius.

FS-364, THE NATIONAL PROVISIONER
15 W. Huron St., Chicago 10, Ill.

FOR SALE or LEASE: Option to buy, small meat and sausage plant fully equipped with all machinery and refrigeration. 10 acres of land with modern home. Immediate possession. Terms. C. H. Sturges, Phone 29 W-Winner, South Dakota.

BARLIANT'S WEEKLY SPECIALS

Current General Offerings

Sausage & Bacon

1274—SLICER: Anco #227 Hydramatic, shingling & packing conveyor unit, 4—stations, 3—Exact Weight Scales \$4,850.00

1155—FROZEN MEAT CUTTER: GMC Hydraulics, deluxe mdl. 16-24, R/F type, serial #1977, stainless, 5 HP. Perfect condition \$2,500.00

1242—FAMCO LINKER: mdl. H-12, 4 1/2" belt, late model, fine condition \$1,400.00

1147—CURING MACHINE: Globe #740, "Injecto-Cure" 1/2 HP. TEFC mfr., stainless steel, 3/4 HP. Pump, head in A-1 condition \$2,000.00

1340—SILENT CUTTER: Seydelman, 100 lb. cap., extra knives, like new, only 1 yr. old \$2,000.00

9710—SILENT CUTTER: Buffalo #25-8, 500 lb. cap., self-emptying, 10-knives, 60 HP. mfr. & starter, specially reduced to \$1,775.00

1172—JOURDAN COOKER: mdl. TSC, ser. #514, 57" x 53" x 9' 10" high, 1 HP. mfr. \$575.00

1281—GRINDER: Buffalo 66-BG, 25 HP. mfr. & starter, latest style, excel. cond. \$875.00

1108—GRINDER: Globe #1562, 8 1/2" plates, newly replaced head & worm, w/25 HP. mfr. \$785.00

9758—STUFFER: Anco 500 lb. cap., reconditioned, new gaskets & valves \$1,175.00

1352—STUFFER: Boss 400 lb. cap., valves, new gaskets, reconditioned, A-1 condition \$900.00

1205—STUFFER: Buffalo 300 lb. cap., w/values \$750.00

1171—STUFFER: Boss 200 lb. cap., with stuffing & air valves \$725.00

1408—STUFFER: Randall, 100 lb. cap., with valves, air piping & Curiss 1 HP. Air Compressor \$675.00

1409—BAKE OVEN: Advance, 9% loaf capacity, 4-shelves, gas fired, all new controls \$650.00

1061—PORT-CUT SKINNER: Townsend #27, reconditioned & quaranteed \$575.00

1295—CONVEYOR SEALER: Great Lakes CS-17, Teflon covered heating plate \$165.00

7306—PICKLE PUMP: Griffiths Big Boy #4, excellent condition \$195.00

1249—HAM MOULDS: (#21) Globe Hoy, stainless steel, with covers & springs:

400—#114, 12" x 6 1/2" x 5 1/2" ea. \$12.75

421—#112, 11" x 6 1/2" x 5 1/2" ea. \$12.75

1310—LOAF MOULDS: (204) Globe Hoy #44-S, stainless steel, w/covers, 10" x 4 1/2" x 4 1/2" ea. \$7.50

9662—HAM MOULDS: stainless steel, with covers, like new springs, excellent condition, factory converted for use as Hoy Molds—Reduced to \$12.75

135—#108 (1-E) 8 lbs. 11" x 5 1/2" x 4 1/2" ea. \$12.75

100—#112 (2-E) 11 lbs. 11" x 6" x 5 1/2" ea. \$12.75

44—#114 (2-E) 12 lbs. 12" x 6 1/2" x 5 1/2" ea. \$12.75

Rendering & Lard

9944—BLOOD DRYERS: (6) 5' x 16', 40 HP. mfr. & starter, A.S.M.E. coded ea. \$2,500.00

1322—COOKER: French Oil Mill, 4' x 10', 15 HP. TE motor, excel. cond., used only for lard \$1,450.00

9851—COOKERS: (2) Boss, 5' x 9' 8", 25 HP. gear-head motors, new paddles ea. \$2,250.00

9901—HYDRAULIC PRESS: French Oil, 300 ton, w/steam pump, too operating cond. ea. \$2,950.00

1346—HYDRAULIC PRESS: Dupp's "Rulak", 300 ton, w/Anco electric Pump Bids requested

7856—EXPELLER: Anderson RB, 15 HP. \$2,500.00

1277—HOG: Diamond #35, 15 1/2" x 16 1/2" throat opening, w/base, extra knives, less motor \$950.00

1400—FILTER: Hercules, model #6, 36" dia., 62 sq. ft. filter surface, 8 leaves, all stainless steel, like new, less than 1 yr. old Bids requested

1025—COMPLETE LARD PACKAGING LINE: Inc. 2-Jr. Votators, Peters Sr. Carlton Former & Liner, Peters Sr. Folding & Closing Machine, Harrington Filler; set up for 1 lb. lard packages. Write for complete details.

Miscellaneous

1307—REFRIGERATED DELIVERY TRUCK: Chevrolet 1950, 1 1/2 ton, mld. 4100, 3" insulated body, low mileage, excellent tires \$550.00

1308—PANEL TRUCK: 1952 International, 3/4 ton, R-120 series \$450.00

1309—PANEL TRUCK: 1950 Ford, 1/2 ton, F-1 series, good tires \$275.00

1107—AIR COMPRESSOR: Gardner-Denver vertical, with 3 HP. motor \$325.00

1076—DIANA DICER: C. E. Dippel mld. #17, large size, 300 lbs./hr., plates for 1/2", 3/4", 1" dicing, 3 HP. mfr., extra set dies, used less than a month, like new \$1,975.00

All items subject to prior sale and confirmation

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1631 S. Michigan Ave., Chicago 16, Ill.

Wabash 2-5550

• New, Used & Rebuilt Equipment

• Liquidators and Appraisers

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STARR PARKER
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U. S. RUBBER
USCOLITE
Pipe • Valves • Fittings

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WESTERN BUYERS LIVESTOCK ORDER BUYERS

Phone: Cypress 4-2411
ALGONA, IOWA

WE BUY HOGS IN THE HEART OF THE CORN BELT
10 OFFICES TO SERVE YOU

ADELMANN

...the kind your ham makers prefer

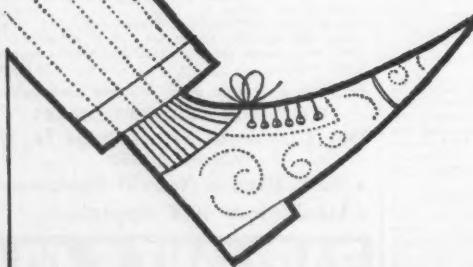
The most complete line available.
Over 100 sizes, 10 different shapes.
All in Cast Aluminum—some in Stainless Steel. Ask for booklet "The Modern Method", listing all and containing valuable ham boiling hints.

HAM BOILER CORPORATION
OFFICE AND FACTORY, PORT CHESTER, N. Y.

Anyone can do a job the hard way. Make it easy for yourself, use the PURCHASING GUIDE to buy for your plant. It has product information of all leading suppliers. Why don't you - - -

put your foot down!

USE the PURCHASING GUIDE,
It'll save you time and money!



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While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index.

The firms listed here are in partnership with you. The products and equipment they manufacture and the service they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

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